

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
Meat Packing and Allied Industries

Volume 100

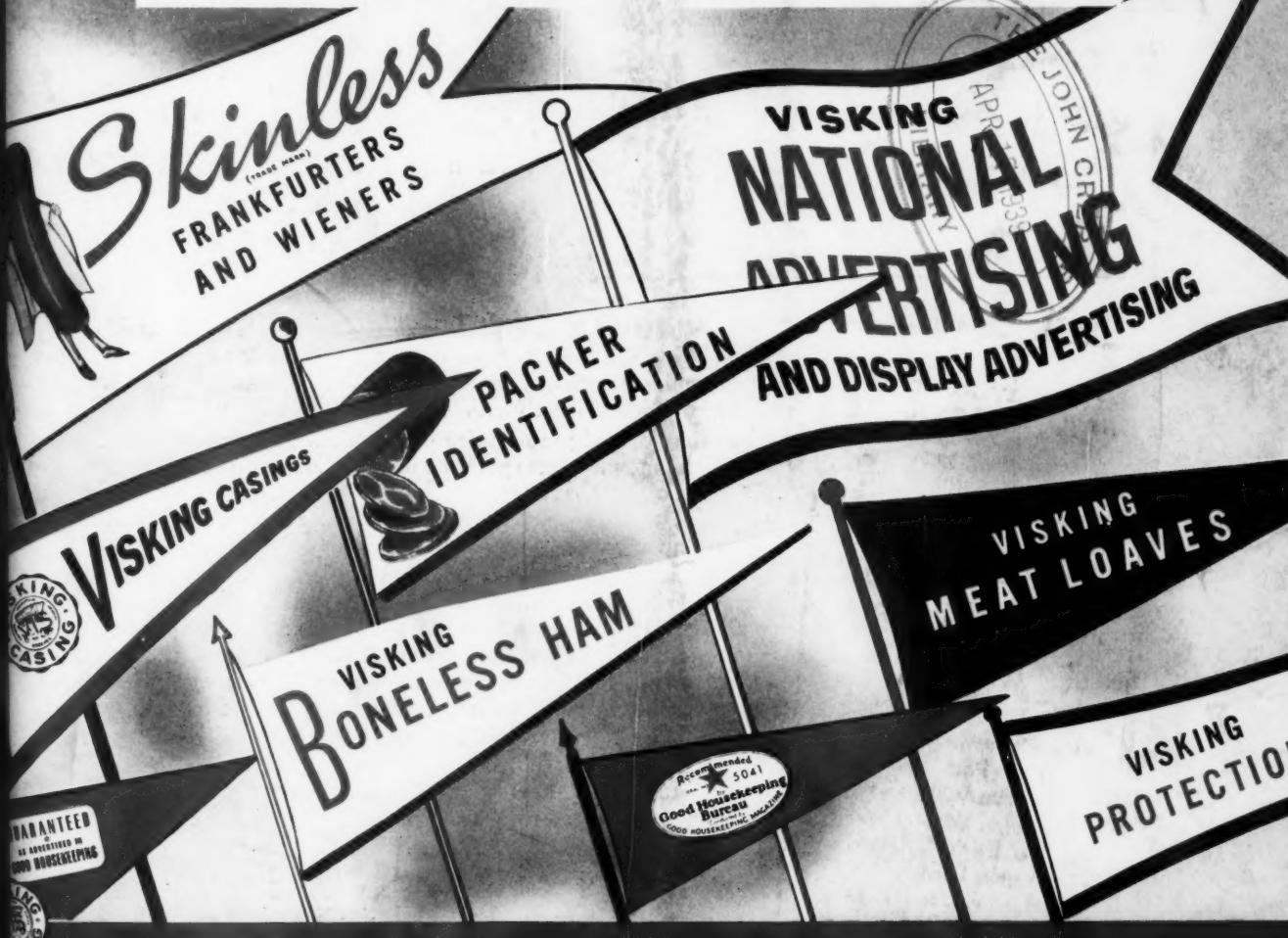
APRIL 15, 1939

Number 15

## PARADE OF PROGRESS

Hats off! The Parade is passing by! And again VISKING is in front... representing the packers of America in the nationwide "Parade of Progress." Food stores everywhere now feature this tremendous promotion... sponsored by the Associated

Grocery Manufacturers of America. • Distribute your striking VISKING point-of-sale material now. It ties in your VISKING-encased meat products with the "Parade of Progress." Get on the band-wagon and make this a "Parade of Progress" for you!

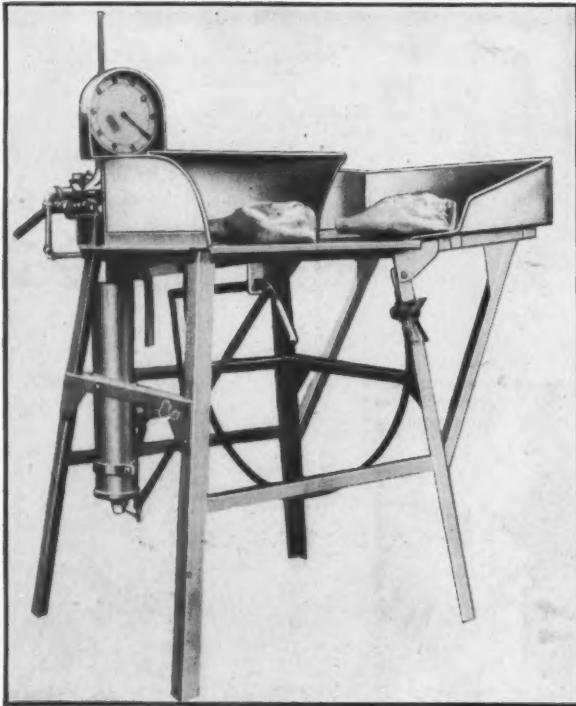


THE VISKING CORPORATION

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# ARTERY CURING



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## NEW BUFFALO ARTERY CURE MEASURING METER

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ORIGINALLY DEVELOPED BY RUMSEY DEVICES COMPANY, THE BUFFALO ARTERY CURE MEASURING METER HAS BEEN THOROUGHLY PROVEN BY MORE THAN A YEAR OF CONSTANT OPERATION IN SEVERAL OUTSTANDING PLANTS

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...says Wilmington Provision Company Executive



Mr. GEORGE A. CASEY says: "By wrapping high quality meat food products in 'Cellophane' cellulose film, we take several big steps towards assuring that customers will come to us with their repeat business.

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2. 'Cellophane' lets shoppers see what they're getting . . . which is mighty important in getting that initial sale.
3. 'Cellophane' protects flavor and freshness. Our products reach the housewife's kitchen in perfect condition every time.
4. A wrap of printed 'Cellophane' assures instant remembrance of our brand. She reaches for it because she knows it's good.

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# Cellophane

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# The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



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President and EditorE. O. H. CILLIS  
Vice Pres. and TreasurerRICHARD VON SCHRENK  
Asst. to PresidentA. W. B. LAFFEY  
Sales Manager

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Executive and Editorial Offices

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Daily Market Service

(Mail and Wire)

THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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## HOW TO PICK THE RIGHT GATE OR GLOBE VALVE

### FOR A SPECIFIC SERVICE

THERE is no such thing as any one valve to meet *every* service. The very feature, for instance, that makes a ball type disc valve ideal for hot oil lines, makes it unsuitable for throttling. And when a valve leaks, it doesn't necessarily mean that only the seat is at fault—that valve may be the wrong type for the service on which it is used.

In almost any service there is one valve that will perform better than any other. That is why the Crane Catalog lists thousands of valves—to assure your getting the one that exactly fits your requirements.

The problem, then, is how to pick the right one. As a matter of fact you, who know the actual conditions of your service, are in a better position than anyone else to select the valve you should use.

#### Get This Valuable Guide Free

To assist you in making this selection we have prepared a bulletin, "Service Characteristics of Globe Valves and Gate Valves," containing a useful chart designed to help you work out your requirements. It greatly simplifies your selection by showing the service characteristics of each type of

valve. A copy of this valuable bulletin will be sent to anyone interested—mail the coupon below.



NP-4-15-39

CRANE CO.  
836 So. Michigan Ave., Chicago, Ill.  
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THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

# "BOSS" SAUSAGE MACHINES AT THE NEW YORK WORLD'S FAIR

"BOSS" Sausage Machines have been selected by Swift & Company for their New York World's Fair Exhibit which will be a sausage kitchen in actual operation.

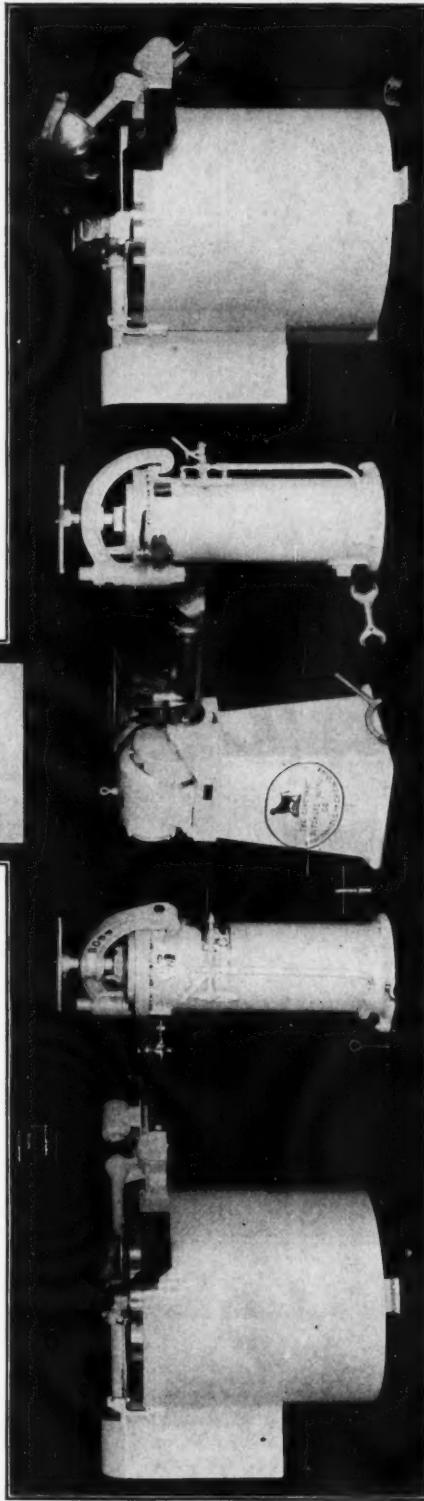
The accompanying illustration shows the machines that are being used in this exhibit. They consist of No. 5156 "BOSS" Super-Feed Grinder, two "BOSS" 200 lbs. Stuffers and two Fig. 521, size 50 "BOSS" Cutters.

None of the meats processed there will be touched by hand from the time they are put into the grinder until the

finished sausages are ready to go into the smoke house. Note the covers around the bases of the cutters which are raised to unload directly into the stuffers.

If you are going to the Fair, be sure to visit the Swift & Company building. Any doubt you may have that "BOSS" Sausage Machines are not the best that money can buy, will quickly be allayed when you watch them go thru their paces and see the kind of sausage they turn out.

These machines have been given a special finish of white enamel and gold trim and make a very attractive display.



## Millions will watch the "BOSS" give Best Of Satisfactory Service

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**ALL KINDS  
ALL SHAPES  
ALL SIZES**



**and each one has exclusive  
ADELMANN features!**

You can select an Adelmann Ham Boiler, in any price range, and be sure that you've got the *best* retainer for your money.

EVERY Adelmann Ham Boiler is equipped with elliptical yielding springs and self-sealing cover. Each has sturdy, easy-to-clean construction. Each is equally efficient. Adelmann Ham Boilers are made in many sizes--several shapes. Specials in Cast Aluminum made to order.

**ADELmann NIROSTA (STAINLESS) STEEL BOILERS** are the finest that money can buy. Retainer body and cover each drawn from single sheets of stainless metal -- no seams, no welds. Impervious to rust or corrosion. The most economical Boiler you can use.

**ADELmann CAST ALUMINUM BOILERS** are of alloy tested and approved by U. S. Navy to better withstand salt corrosion. Ample strength for any requirement; easy to clean design. The standard for ham boiler comparisons.

**ADELmann TINNED STEEL BOILERS** have all regular Adelmann features. Drawn from sheet steel, heavily tinned. Will give long, profitable service. The most reasonably priced boiler you can buy.

Booklet "The Modern Method" shows complete Adelmann line. Many helpful hints. Gives trade-in schedules. *Write for your copy today!*

**ADELmann**  
*"The Kind Your Ham Makers Prefer"*

## **HAM BOILER CORPORATION**

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# "IRON FIREMAN sliced our fuel bill in half!"

—reports Schaaf Sausage Co., Milwaukee



## Steam load varies greatly, but Iron Fireman holds pressure steady

Here's a plant betterment that pays its way—and then some! The installation of Iron Fireman automatic coal firing equipment is the soundest equipment investment a packing house can make.

Not only does it improve firing—and thus improve the operation of your whole plant—but also it returns cash fuel savings every year.

The Schaaf Sausage Co. installed an Iron Fireman stoker in 1934. Since then this Iron Fireman has paid for itself nearly three times over! Fuel costs have been cut in half. Previously, with another automatic fuel, Schaaf's fuel cost per hundred pounds of product was \$0.0864. Iron Fireman reduced the cost to \$0.0442—approximately 49 per cent lower.

"On top of this exceptional economy record, Iron Fireman has vastly improved our firing," reports Charles Schaaf, secretary. "Steam pressure is maintained at 85 pounds, even though our load varies greatly, with many sudden demands for steam."

# IRON FIREMAN

Iron Fireman is the world's largest builder of automatic coal firing equipment. • Both Bunker-Feed and Hopper stokers. • Factories in Portland, Oregon; Cleveland, Ohio; Toronto, Canada.



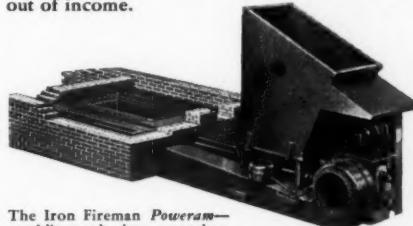
### Iron Fireman offers to make an engineering survey of your plant

How much can Iron Fireman reduce *your* fuel costs? How effectively would Iron Fireman solve *your* steam-pressure problem?

The answers to these questions will be found in an Iron Fireman engineering report... which we are ready to make for you without charge.

Give us the word, and an Iron Fireman engineer—in cooperation with your own engineer, fireman or consulting engineer—will make a thorough survey of your steam plant. This survey will determine just what Iron Fireman automatic coal firing will do when installed in your present boiler plant.

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### ... Automatic Coal Firing

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*Here Are Millions of Reasons  
Your Sausages Sell with*

## **ARMOUR'S NATURAL CASINGS**



### **...the Housewives—Your Real Customers!**

That's just common sense, Mr. Sausage Maker. The housewife who buys your product controls your sales . . . she's the one who must be satisfied.

And there are facts to prove that natural casings add *real* sales-appeal to your sausages.

In the first place, the porous texture of natural casings permits great smoke penetration. That, of course, means sausages with the delicious, tempting zest and flavor which makes them a taste favorite wherever they're sold.

On top of that, natural casings have an appetizing appearance . . . their flexibility makes them cling

tightly to the sausage and keep it in shape . . . and they do a superior job of protecting the fresh juiciness of your product. Those are all attributes that can't be ignored, because they mean a better product and bigger sales—every one of them.

And you can be sure of finest quality in natural casings—by buying Armour's. Then you know you're getting natural casings that are perfect in every respect...uniformly graded...made to live up to the strict standards of excellence for which Armour and Company are known. Give your next order to your local Armour Branch House.

## **ARMOUR'S NATURAL CASINGS**

ARMOUR AND COMPANY • CHICAGO

# THE NATIONAL PROVISIONER

APRIL 15, 1939

*The Magazine of the Meat  
Packing and Allied Industries*

## Packinghouse Steam and Power COSTS

**O**NE of the pressing needs of the meat packing industry is that every executive responsible for financial results *know* what his steam and power costs are—and what these necessary processing raw materials should cost in a well-equipped and efficiently-operated power plant.

This statement may be challenged by some in the industry. Its truthfulness will not be questioned by capable engineers familiar with the situation. Millions of dollars—one estimate says \$9,000,000—are lost by the industry each year through steam and power costs which are higher than necessary. Every packinghouse in which steam and power generating equipment is not up-to-date is contributing its proportional share to this huge sum.

In view of the persistence with which the packer ferrets out leaks and losses in his processing departments, and the readiness and willingness with which he spends money for equipment to cut processing and distribution expenses, it is difficult to understand lack of interest in his power department and his indifference to any suggestions for ascertaining the facts in regard to the cost of the steam and power he uses.

### Facts Are Needed

The explanation for such an attitude seems to be that, lacking knowledge of the theory and practice of steam and power generation and of results and possibilities, the packer is not in a position to judge from observations and everyday operating records the waste and loss in his power plant and the savings to be made in it

### Survey Shows Obsolescence Is Costing Meat Industry A Huge Sum

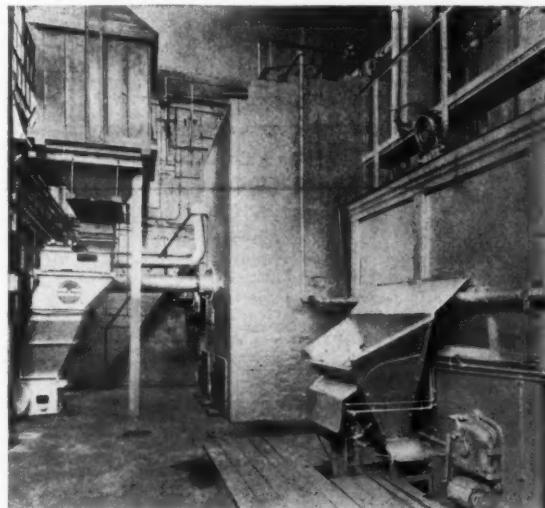
through modernization of equipment and methods.

This is why THE NATIONAL PROVISIONER has for six years urged packers to have competent, unbiased consulting engineers make surveys of their power plants, whether or not an immediate program of modernization is contemplated.

### Survey Reveals Losses

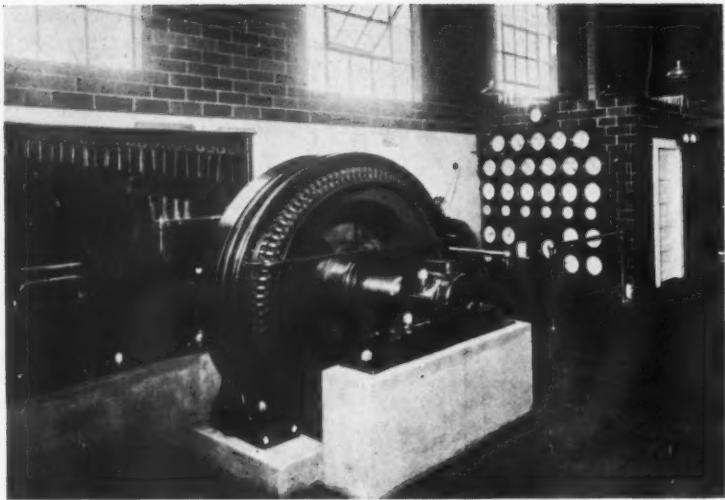
Some packinghouse power departments are more efficient than others, but taken as a group they are producing results far under what should reasonably be expected. A packer not fortified with accurate operating data cannot assume, therefore, that his power plant is an exception and because he "has a good man who has been with us many years and who knows how to keep costs low" that his power plant does not need the careful supervision and control given all other departments of the business.

The following survey has been made solely to give the meat industry a true picture of the packinghouse power plant situation. It also points out some of the principal power plant losses to packers who are giving little or no thought to



#### STEAM MAKING EFFICIENCY

Inefficiency in boiler rooms is expensive for many packers. At best, steam is a costly processing requirement, and it pays to provide facilities for preventing its waste and loss. This small boiler room is equipped and operated to keep steam costs low.



#### OPERATING DATA ESSENTIAL FOR LOW COSTS

The first requirement for cutting steam costs is accurate operating data. Here are one packer's facilities for obtaining all records necessary for detecting waste and loss and remedying unprofitable operating conditions.

reduction of steam and power costs.

This survey was made in 69 plants. In these there are in operation 204 boilers with a total horse power of 41,974, or an average of 608.3 h.p. per plant. Practically 25 per cent of these boilers are 20 or more years old; 73 are 15 or more years old. Of the total horse power, 15,128 h.p. is now produced in boilers 20 or more years old and 20,942 h.p. in boilers 15 or more years old.

#### Average Steam Cost High

In this age of rapid scientific and mechanical development, boilers of these ages are as out-of-date as motor trucks of the same vintage would be. What packer is operating motor trucks 15 to 20 years old?

Of course these old boilers produce steam—but at what a cost! Only 57 of the old boilers are equipped with superheaters and only 37 with forced or induced draft.

They lack modern appliances for increasing efficiency and lowering steam cost, such as automatic fuel feeding devices, automatic damper control, draft indicators and soot blowers. They are not equipped with instruments for obtaining data by which to maintain efficient operating conditions.

The result of these and other unfavorable factors is that average fuel cost of producing 1,000 lbs. of steam is more than 36c, while packers with more modern equipment and better operating conditions are producing steam at a cost as low as 24c or less.

In some plants from 10 to 12 lbs. of water are being evaporated per pound of coal burned. Numerous plants in the group surveyed secure an evaporation of only 5 to 6 lbs. of water per pound of coal burned. Average evaporation in the plants investigated is 8 lbs. of water per pound of coal burned.

boilers installed 19 years ago, consumed fuel costing \$733,578 during the year. Had all of the boilers in this group been operated at the efficiency of the highest—82 per cent—total fuel consumption would have been 17 per cent less, resulting in a saving of 124,708, an average of \$6,235 per plant.

#### Saving Possibilities

If modern, fully-equipped steam generators were installed in all of these 20 meat plants, efficiency might be raised to 85 per cent, resulting in a total fuel saving of 20 per cent, or a total of \$146,715.00—\$7,233.00 per plant.

These 20 meat plants used a total of 56,930,700 kw.h. during the year, an average of 2,846,500 kw.h. each. Two produced all of their power and four a part of their power needs. Total power manufactured was 19,679,800 kw.h., at a cost of from .75c to 1.5c per kw.h., or a total cost of \$221,394.00. Balance of the power used was purchased at costs varying from .95c to 2.4c, an average of 1.6c per kw.h. or a total of \$596,014.00.

If all of the power purchased and generated had been made at the lowest rate for any of the plants which generated power, there would have been a saving of \$390,300.00, or an average saving per plant of \$19,500.00.

It is very probable that the situation revealed by the study of these 20 plants is typical to a greater or less degree of the industry as a whole. And it is only when meat plants are considered collectively that the enormous loss in steam and power costs is fully appreciated.

#### Huge Loss Indicated

If the possible savings in steam and power costs were only one-fourth of that indicated as an average by the study in these 20 plants, then the 1,500 meat packing plants of the country are paying \$9,000,000 more for steam and power each year than it would cost with modern power departments efficiently operated.

So huge a loss can exist only when packer executives do not give their engine and boiler rooms the close attention which expenses and possible savings seem to warrant.

As indicated previously, the survey

(Continued on page 28.)



# SMOKEHOUSE OPERATIONS

## Improving Performance Economically and Ending Operation Difficulties

**C**ONSIDERED from engineering and practical operating standpoints, the conventional type of smokehouse is neither a very effective nor efficient device, despite the fact that it has served the meat industry for many years. Advent of the ready-to-eat smoked ham and requirements of its manufacture have emphasized the shortcomings of this type of smokehouse.

Also, development of so-called air-conditioned smoking rooms, in which all conditions influencing smoking results are accurately controlled, has stimulated an active interest in better design and operation of the conventional type of smokehouse to eliminate its undesirable features.

One requirement to obtain a well developed, even color on smoked meats is to dry the surface of the meat as soon as possible after the cuts are hung in the smokehouse. When humidity of the outside air is high, rate of drying is retarded and a longer drying time and more heat are required for satisfactory results. When humidity of outside air is low, drying time is speeded up.

### Regulation of Humidity

There is little that can be done in the conventional type of smokehouse to regulate drying time without excessive shrink except to increase or decrease temperatures and regulate the damper. Automatic regulation of humidity is one detail to which attention might be given in efforts to improve smokehouse results. This might be accomplished by maintaining the house under a slight pressure and introducing outside air only in amounts required to prevent humidity from building up to an undesirably high point. Provisions for recirculating the air in the house might be a requirement.

One of the troubles frequently experienced in the conventional smokehouse is hot and cold areas. This problem is so serious in some cases that packers find it necessary to shift product from one location to another or even from one floor to another in order to secure uniform smoking results.

Except for the influence of outside temperatures on uninsulated smokehouses—a subject which is discussed later in this article—hot and cold areas are quite frequently the result of improper design of steam heating coils.

When a long steam coil with one feed is installed there is a considerable steam

pressure drop, resulting in a rather serious temperature difference, between steam inlet and outlet. This is particularly true if much condensation collects in the coil. An improper design of steam heating coil may not only cause production difficulties, therefore, but also may materially increase the cost of fuel required to heat the house.

Steam at 50 lbs. pressure has a temperature of 298 degs. F., considerably above house temperature required for smoking any meat product. Steam at 3 lbs. pressure has a temperature of 222 degs. F., a degree of heat sufficient for all smoking purposes. The latent heat is the same in both cases.

### Use of Condensate

Where exhaust steam at a pressure of 3 lbs. or more is available it can be used instead of live steam at a higher pressure, with a material saving in cost. Under such conditions it is quite important that heating coil be planned so there will be only a small pressure drop between steam inlet and outlet. Instead of one long steam coil, such as frequently seen, a header with branches connected to an outlet header is preferable. Automatic temperature regulators and recording thermometers would guarantee against too little or too much heat, providing both a check on and record of operations.

Condensation will leave the smokehouse heating coil at a temperature of probably 190 to 200 degs. F. In other words, but a small percentage of the heat in the steam is used to heat the smokehouse. The heat remaining in the condensate has a proportionately high value and may be returned to boiler or the condensate may be used for plant clean-up purposes.

Air circulation in the smokehouse of conventional design is seldom properly distributed to maintain uniform temperatures. It is dependent on two conditions principally—difference in temperature inside and outside house and aspirating effect of roof ventilator. Since hot air is lighter than cold air, circulation within the smokehouse will be more rapid during cold weather than during Summer, due to the greater spread between inside and outside temperatures. This suggests that positive methods of controlling the volume of air admitted to and discharged from the smokehouse probably would be desirable. A requirement under such circumstances, inasmuch as the house would be under slight static pressure, would be tight smokehouse doors.

### Ventilation and Loading

The aspirating effect of the roof ventilator is a variable, depending on wind velocity, assuming of course that ventilator is of sufficient height to be

### BETTER SMOKING RESULTS

It is difficult to maintain within close limits, in conventional type of smokehouse, all factors influencing results. However, consideration of the principles involved will help eliminate many common troubles.

affected by air currents and not blanketed by walls or buildings. Because of the effect of the ventilator, the ordinary smokehouse is under a negative pressure.

Maintaining ventilator in good working condition is a precaution that may prevent some smokehouse operating difficulties. If ventilator hood comes off the swivel or does not rotate easily there is a possibility that the hood may face the prevailing wind and cause a down-draft, offsetting the effects of ventilation through temperature difference. Maintaining smokehouse under a slight pressure and equipping the exhaust with a damper that would open and release the pressure when it had reached a predetermined point might be an improvement on the generally used arrangement of roof ventilator.

A requisite for uniform smoking results in the conventional type of smokehouse is uniform loading. This is because air circulation between the draft opening at the fire pit door and the roof ventilator will seek the shortest and easiest route. If the house is not loaded uniformly, therefore, short cuts are provided for the hot air and smoke and there will be a rapid air movement through some areas of the house and air stratification in others. The result is uneven smoking results and loss of time, fuel and labor.

### Benefits of Insulating

Insulation should be provided in the smokehouse walls as it serves a number of useful purposes. Insulation saves fuel and makes it easier to heat a smokehouse by reducing transmission of heat through smokehouse walls. It also prevents cold spots near walls by stopping leaks and preventing infiltration of cold air into the room. As mentioned previously, a smokehouse is under nega-

(Continued on page 28.)



# ECKRICH ADVERTISING SELLS SAUSAGE

ADVERTISING and publicity efforts over a long period have made "Eckrich conscious" a considerable proportion of consumers in the territory served by Peter Eckrich & Sons, Inc., Kalamazoo, Mich. The firm's persistency in keeping its name before the public and its policy of making high quality products and merchandising them efficiently have been mainly responsible for the enviable reputation it has built up and the sound and rapid growth it has enjoyed.

Eckrich employs many kinds of advertising in the effort to blanket its sales territory and to reach all classes of people who are users or prospective users of the firm's products with its sales messages. Copy is planned to keep customers sold on the quality of Eckrich meats and to convert non-customers to a belief in their value and goodness. However, much time and money have been spent to promote the cause of sausage in general, to build up broader consumer acceptance for these foods and to increase per capita consumption of them.

## Long Range Value

In planning advertising activities, as well as in the use of store demonstrators, the company takes the long range view. It is recognized, when evaluating accomplishments, that not all advertising and publicity efforts produce paying results immediately. However, executives of the company also appreciate fully that the results of persistent advertising are cumulative and that spasmodic and in-and-out efforts seldom are worth while.

Eckrich's present advertising is largely of the consumer demand build-



## BRAND NAME EMPHASIZED

Desirability of Keystone skinless frankfurters is suggested and proof of high quality is given. Product is tied in closely with company trade mark.

ing type. Billboards, demonstrations and recipes are the principal means used. The company recently contracted for use of 100 billboards located in desirable positions within a radius of 65 miles of the plant. New copy is placed on each board each month.

The first two billboard advertisements in the present series are shown in accompanying illustrations. The first of these ads, of the institutional type, was designed to inform the public of the large size and modern construction of the Eckrich plant and thereby to build confidence in the ability of the firm to produce high quality products, and in its standing as a reputable and responsible business concern.

In the second advertisement, brand name of a particular product was emphasized and the desirability of the product (skinless franks) was suggested. Proof of high quality was given

## CONFIDENCE BUILDER

This first billboard in Eckrich's new series was designed to impress the public with the large size and modern construction of the company's plant and to build confidence in its ability to produce high quality products and its standing as a reputable and responsible business concern.

and the product was tied in closely with the firm's name and trade mark. Other copy will be similar in details of design and layout to the second advertisement of the series and will feature different products from month to month.

## Use of Counter Cards

Each billboard advertisement is reproduced as a counter card which is distributed to retail stores. Here it serves as a direct tie-in with the billboards and as a reminder to each store visitor who may have seen the boards. These counter cards are similar in all details to the billboard and, of course, each design is used concurrently with that on the boards.

Recipes printed on parchment paper are being included at the present time in each package of sliced bacon and dried beef. Two recipes are included on each slip, which is printed in blue and red. Each slip also contains a list of products manufactured by the firm, providing a "build-up" that is secured at little extra cost and is considered of much value in acquainting customers with other meats available under the Eckrich trade mark.

"Recipes are eagerly sought after by all housewives," H. V. Ripperger, sales



and advertising manager, said when discussing these recipe slips. "It will be noted that the slips are numbered 1, 2, 3, etc. We hope by this means to inform housewives that each slip is one of a series and to encourage them to look for additional ones.

### How Recipes Build Sales

"We urge our branch managers and salesmen to take full advantage of this recipe feature and to build sales arguments around these inserts. Calling the dealer's attention to the fact that recipe slips are being packed in each package provides a new sales approach that is helping us to increase our sales of sliced bacon and sliced dried beef."

In addition to the two recipes and the list of Eckrich products, each insert calls the housewife's attention to the important part ready-to-eat meats can play in solving the problem of planning a delightful meal or luncheon, that sausage is economical because there is no waste, and that there are many kinds.

Eckrich gets many requests from retailers for store demonstrations, but the firm does not depend on these to keep the demonstration staff busy. Time and space for demonstrations are solicited, special efforts being made to obtain permission to hold demonstrations in stores which do not regularly stock Eckrich products.

Demonstrations are not immediately profitable, but they are valuable means, Eckrich executives have determined, of making friends and new customers, reminding old customers that they have not purchased Eckrich products recently and convincing skeptical retailers of the popularity and high quality of the company's products. Many new retailer customers have been secured solely because the company has been able to prove, through a demonstration in the store, the popularity of its meats.

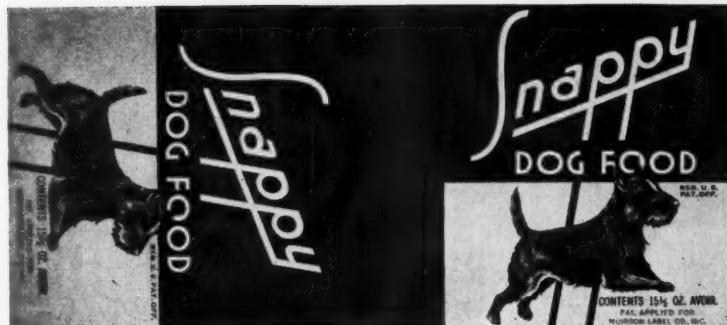
Salesmen are instructed particularly to be on the lookout for new stores. Whenever possible, Eckrich has a demonstration in a new retail establishment on the day it opens.

### SAUSAGE AT FOOD SHOW

Fairs, food shows, cooking schools and similar occasions offer packers and sausage manufacturers an opportunity for mass promotion of their products. Through displays or booths at which sausage or ready-to-serve meats are sampled or sold, the meat processor can acquaint a large section of the buying public with his products.

Meat and sausage should be represented at such gatherings, moreover, for many of the foods shown there compete with meat industry products.

During the Virginia Food Show at Richmond, Va., held March 13 through 18, more than 40,000 persons saw the display of Geo. H. Meyer Sons, meat packers of Richmond. More than 3,000 of those attending the show ate hot skinless frankfurts at the Meyer booth.



### TWO-WAY CAN LABELS

Packers who can meats will be interested in the design of a new label which is being noted more and more frequently on cans displayed in retail food stores. This type of label, as will be noted from the accompanying illustration, permits the retailer to build displays in which the cans may be stacked on either sides or ends. The consumer can read the label easily regardless of the display method employed.

The label has two panels. One is placed in the conventional manner and faces the housewife in readable position when cans are displayed upright, on counter or shelf. The other panel is designed for visibility and readability when the cans are displayed on their sides. Thus the dealer is able to display canned goods in either vertical or horizontal positions, or both, without any loss of display value, and to secure variety in canned foods displays which are

impossible or inadvisable when only the vertical label is used.

The pyramid display, in which the cans are stacked in a horizontal position, is being used in increasing numbers of stores, particularly in super markets. This type of display is less easily pushed over or disarranged, it is said, and a can may be removed from it without destroying the general pleasing effect. Consumers who hesitate to serve themselves from stacks of cans placed vertically, because of a fear of detracting from the good appearance of the display, do not hesitate to pick up a can from the horizontal display, store owners say. If this is true, then two-way labels should have considerable value in increasing impulse sales of canned meats.

### WILSON PRE-EASTER CONTEST

Enthusiastic response from boys and girls in Long Beach, Calif., greeted a novel contest conducted there by Wilson & Co., which closed March 25. Participants were asked to submit their suggestions for the coloring of an Easter bunny to be used by the company in pre-Easter promotion. Color charts supplied by the firm were made available to contestants through meat dealers of Long Beach. More than 100 prizes were offered to those providing the winning suggestions.





## HOW TO PRESERVE "NATURAL BLOOM" IN SLICED BACON

The photograph above shows a Bacon Packing Room in the Chicago plant of Armour and Company, which has become a fascinating place to all visitors.

Six U. S. Heavy Duty Machines slice the bacon and shingle perfect slices right on to the conveyors. A "Gripper" reduces end pieces to a minimum.

One of the biggest features about this model is that bacon does not have to be sharp frozen; 32 to 35 degrees F. being the ideal temperature. This means that bacon retains its natural color much longer, increasing its attractiveness and salability. There is less loss from shrinkage. Fat does not separate from lean and slices do not crack when folded into the cellophane wrappers.

Room temperature is correspondingly higher, about 60 degrees F. making for much healthier working conditions, thoroughly appreciated by all bacon room employees.

### DRIED BEEF SLICING

Another very attractive and equally interesting room at Armour's is their Dried Beef Slicing Department, where a battery of Heavy Duty Dried Beef Slicers are in constant, efficient operation.

### BACON — DRIED BEEF UNIT

Model No. 4 is a practical combination machine, designed for small space. By shifting one gear, it can be changed instantly from slicing bacon any thickness to slicing dried beef  $\frac{1}{64}$ " thin at a speed

of 400 slices per minute. All slices are neatly stacked for easy wrapping.

The U. S. Slicing Machine Co. who make these efficient modern slicers, originated slicing equipment 40 years ago and their present models represent the standard of value and the last word throughout the world. There is a U. S. model for every size establishment for slicing bacon, dried beef, boneless ham, etc.—raw, smoked or cooked.

Successful performance records of U. S. Heavy Duty Units now in use by progressive packers should interest you. This data and new catalog on modern slicing equipment sent on request to U. S. Slicing Machine Co., La Porte, Ind.

(ADVERTISEMENT)

# NEW KROGER BEEF TENDERING PLANT

**A** NEW beef tendering plant of the Kroger Grocery and Baking Co., in Cleveland, O., was dedicated on April 12 by Albert H. Morrill, president of the company, at a dinner following an inspection trip through the coolers. Other speakers at the dinner included Cleveland city officials, Mellon Institute scientists and executives of the Westinghouse Electric & Manufacturing Co.

This plant, the first one to make commercial use of the new process developed by Dr. M. D. Coulter of the Mellon Institute (see March 25 issue of *THE NATIONAL PROVISIONER*) while working under a Kroger fellowship and in cooperation with scientists from the Westinghouse Electric & Manufacturing Co. and the Kroger Food Foundation, was constructed under the direction of Dr. Coulter.

The plant has a capacity of 12,500,000 lbs. of meat a year and contains three coolers, each of which is equipped with Sterilamps and kept at different temperatures and humidities with automatically controlled air conditioning units.

## Tendering Procedure

Beef is held in the first room for three days at a relatively high temperature and humidity. It is then transferred to the second cooler and chilled at a low temperature. When tenderization is completed, the meat is moved to the third and largest cooler for storage until it is transferred to retail stores. As soon as additional equipment becomes available, Mr. Morrill said, beef tenderization departments of this type will be installed in other branches.

The study of beef tenderization was inaugurated by Kroger five years ago and has been carried on by C. L. Arnold, Kroger Food Foundation director. After preliminary studies at the foundation the problem was transferred to the Mellon Institute three and one-half years ago when the Kroger fellowship was established.

## BROKERAGE DIVERSION UNFAIR

Upholding the right of Congress to ban diversion of brokerage as unfair trade practice without regard to its effect on competition in any specific case, the U. S. Circuit Court of Appeals in a recent decision approved the Federal Trade Commission's cease and desist order issued against Oliver Bros., Inc., a hardware purchasing service, under the brokerage section of the Robinson-Patman act. According to the decision, a principal or his agent (broker) discriminates between buyers when he allows part or all of the brokerage to go to one buyer while competing distributors are paying prices which carry the full amount of the brokerage expense.

## DEALER PROFITS IN BACON

With wholesale prices of bacon lower now than they have been in over four years and 20 to 27 per cent under a year ago, retail meat dealers have a splendid opportunity to promote a real profit item, the Institute of American Meat Packers pointed out recently.

Sales and consumption of bacon can be increased easily by a little promotion on the part of the dealer, the Institute states, and packer salesmen can start the ball rolling by selling dealers on the idea and showing them how to do it. Bacon long has been one of America's most popular meat cuts, and a few suggestions and reminders by the dealer should, with prices as low as they are, substantially increase demand.

Placing emphasis on slab product is one way of increasing consumption of bacon. Slab bacon should prove of special interest to economy-minded housewives, and those who buy it in such form will purchase quantities at a time, will serve it more often because it is on hand, and in larger portions.

The following suggestions by the Institute may be passed on to retail meat dealers wishing to cash in on present attractive prices of bacon:

Display slabs of bacon and packages of sliced bacon prominently with signs calling attention to present good values; suggest bacon at every opportunity, it may be used as the main dish for breakfast, luncheon or dinner; suggest bacon as a garnish for lamb chops, hamburger, poultry, steak, and similar items; urge customers to try diced bacon in salads,

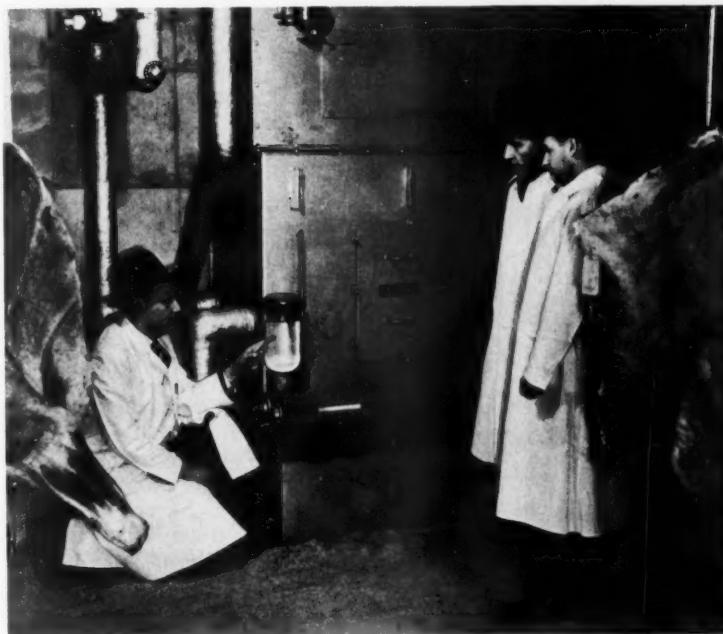
especially with lettuce; remind housewives of nutritive value of bacon for children; suggest that bacon be used in such refreshments as sandwiches, salads or appetizers, and distribute as many bacon recipes as possible.

## ADOPT TRADE BARRIER PLAN

A national program intended to break down existing trade barriers among states and prevent passage of further discriminatory and retaliatory measures by state legislatures, was adopted at the three-day conference held in Chicago last week under sponsorship of the Council of State Governments. Representatives of 44 states and 4 territories attending agreed to present the program before their state legislatures.

Restoration of equal competition in sale of margarine was one of the recommendations made. An agricultural committee proposed that, "since margarine taxes and license fees are in many cases unwarranted use of the taxing and licensing power, wise public policy dictates their reconsideration." The conference suggested repeal of laws giving preference to local products in public works, state contracts and institutions.

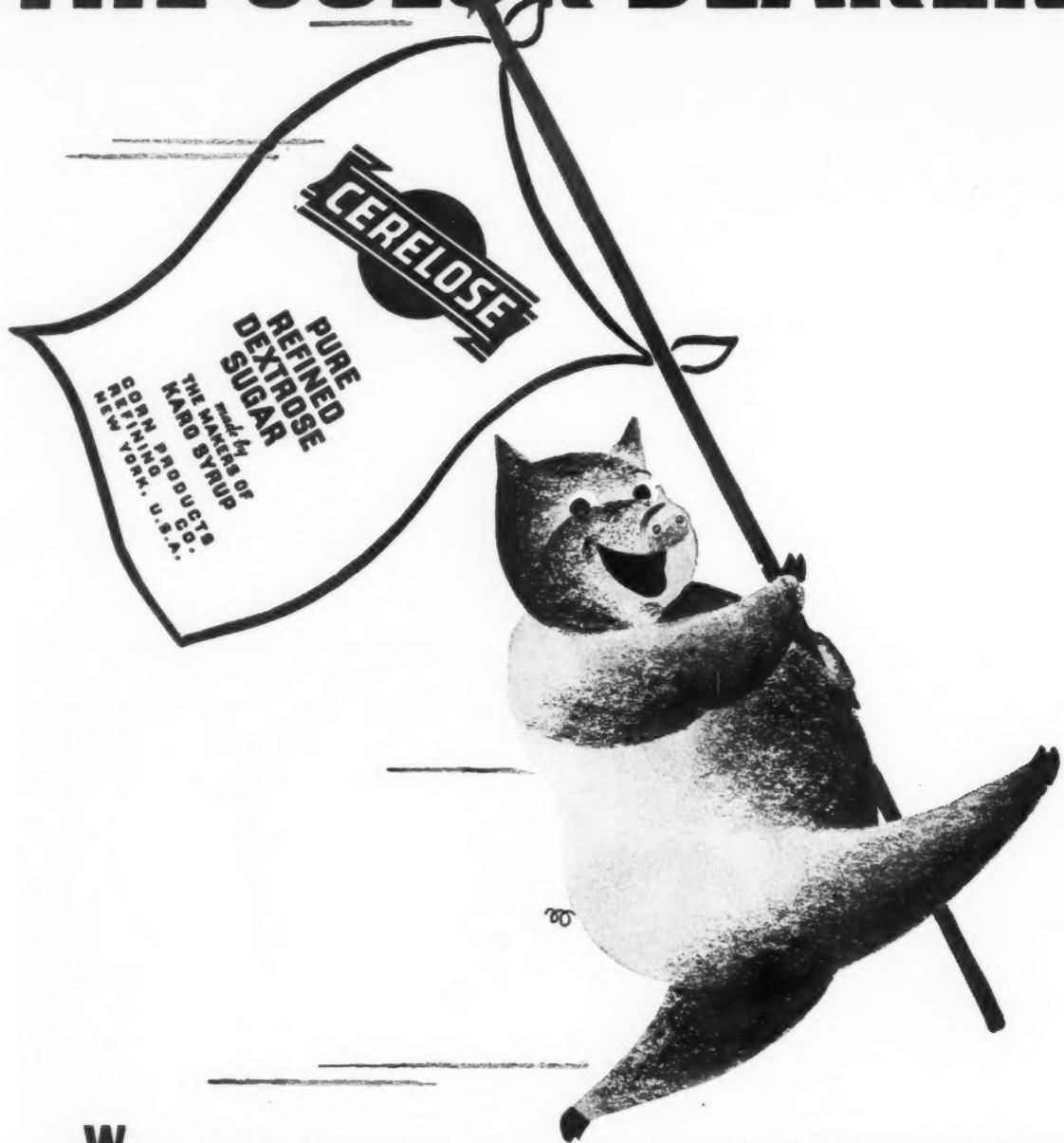
Other recommendations growing out of the meeting were regional conferences for formulation of agreements between states having "port of entry" laws to prevent discrimination against out-of-state truckers; parity of state rates for domestic and out-of-state truckers, and uniform load rules.



BEEF TENDERING SPEEDED UP

Air conditioning unit in one of the coolers of the beef tendering plant of the Kroger Grocery and Baking Co., Cleveland, O. Shown examining the equipment are, LEFT to RIGHT, P. B. Christensen, Kroger engineer; Dr. M. D. Coulter, Mellon Institute scientist who developed the process, and Frank B. Willis, Kroger superintendent.

# THE COLOR BEARER



With the aid of Cerelose, fresh sausage retains desirable color. In all kinds of sausage, Cerelose helps to develop good color. Meat packers everywhere report excellent results with Cerelose (pure Dextrose sugar). They recognize its value as an aid in fixation of color and they appreciate its economy.

FOR FURTHER INFORMATION WRITE:  
CORN PRODUCTS SALES COMPANY  
333 NORTH MICHIGAN AVENUE, CHICAGO, ILLINOIS

# CERELOSE

# PROCESSING POINTS

*for the trade*

## Buying and Testing Natural Casings

### I.

Proper handling of the sausage casing order, and prompt testing of the casings after they are received, are important functions in the sausage department of any meat packing plant or sausage manufacturing establishment.

Testing the order promptly is only fair to the seller and is good business for the buyer. If the casings are all right and meet specifications, payment should be made in time to take advantage of the discount for prompt payment. If they are not right, the seller should be notified immediately.

Whether sausage casings are high and scarce, or whether they are plentiful and less costly, businesslike procedure should be followed in both buying and testing.

The sausage department or plant should anticipate its requirements of any particular type of casings far enough in advance to allow the purchasing department to solicit full and complete information on price and quality of product on the market. Rather than giving verbal instructions, a requisition should be sent to the purchasing department.

### Specify Exact Needs

The requisition should contain all the detailed information necessary so that the purchasing department can place its order for the exact type of casings desired. Specifications used in ordering casings and the tests given them vary with the type.

It should be a regular practice of the buyer to see every test in order to satisfy himself that the seller delivered what he sold. In that way, too, the operating department is kept on its toes and careful in its tests. No operating department should know whose goods are being tested. Every purchase should be turned over to the operating department by number and the key should remain in the hands of the purchasing department until a decision is reached.

### Sheep Casings

In ordering sheep casings, specify on the order whether narrow, small medium, medium wide, wide or extra wide are wanted. Since there are other names in use for these grades it is also desirable to give the diameter measurement and yardage of the casings which are being ordered. Selected sheep casings are graded by width and are put up in hanks of 100 yds., although on original cuts the length may run to 120 yds.

These are usually of New Zealand, South American or Australian origin.

Sheep casings are graded in the following millimeter widths and are uniformly put up 100 yds. for all sizes:

Grade	Odd Sizes millimeters	Even Sizes millimeters	Hank yards
Narrow	15-17	16-18	100
Small medium	17-19	18-20	100
Medium	19-21	20-22	100
Medium wide	21-23	22-24	100
Wide	23-25	24-26	100
Extra wide	25-27	26-Over	100

Pieces under 6 ft. in length, or stump sheep casings, are not included in hanks of standard goods, but are put up separately and sold at a lower price.

### Receiving and Counting

Sheep casings are the most valuable of all sausage containers, and as soon as the quantity ordered is received, a receiving slip should be issued, one copy being sent to the purchasing department to be attached to the original requisition, another to the sausage department, and a third should be kept on file in the storeroom or receiving department.

As soon as the sheep casings are delivered to the sausage department, arrangements should be made for a test. The receiving clerk should be present when the tierce is opened and should make an accurate count of the number of hanks the tierce contains. If there is any shortage or overage, the seller should be notified.

### Water-run Test

Sheep casings may be given a water-run and stuffing test by the purchaser. A testing sample of 25 hanks should be taken from various parts of the tierce, including top, bottom, side walls and center, indiscriminately. Take five bundles out of the 25 and soak for at least one hour in warm water. When casings are prepared a day in advance it is best to carry them in weak pickle rather than water.

Carefully remove each strand from the hanks without knotting, and run water through each. There should be a width gauge on the water running bench. As water passes through each strand, select carefully for size, holes, yardage measurement, and the number of strands per hank.

### Stuffing Test

If the quality of the casings appears to be satisfactory on the water run test, the five bundles are stuffed with sausage meat to full capacity. There are usually two weights taken on stuffing capacity for the satisfaction of buyer and seller. The first is of capacity unlinked and the

second is of capacity linked. Difference in weight between stuffed linked and unlinked casings will run from 3 to 5 lbs. per 100 lbs. in good strength sheep casings. If there is wide difference between the linked and unlinked weights, there is usually a reason for it. It may be due to breakage if the casings are too tender.

In case the first five test hanks do not show up well in the stuffing test, it is best to stuff the remaining 20 hanks before rejecting the lot of casings. Sheep casings are usually shipped subject to the buyer's inspection and acceptance at destination. On account of expense involved and money tied up in each shipment the buyer should test them immediately, for prompt acceptance or rejection.

### Stuffing Capacity

It is not easy to set approximate standards of stuffing capacity for sheep casings. Stuffing capacity depends to a considerable extent upon the formula used: whether the sausage is of pure meat, or a meat-cereal mixture, and even upon the proportion of the various meat ingredients it contains, such as trimmings, bull meat and pork. All of these factors should be taken into consideration, as well as the consistency of the dough, when figuring shrinkage in linking.

Some in the trade recommend that all weights be taken on a green linked basis. They point out that handling sausage and placing it in a pan or tub for weighing unlinked may lead to excessive breakage in linking. Weighing after cooking and smoking is inaccurate since the shrink during these operations is often variable.

**Editor's Note.**—This is the first of three articles on buying natural casings. The second, dealing with hog casings, will appear in an early issue of THE NATIONAL PROVISIONER.

### MEAT INSPECTION CHANGES

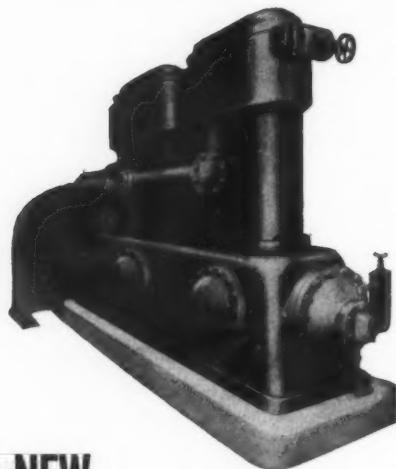
**Meat Inspection Granted.**—Idaho Meat Packers, Caldwell, Ida.; Mutual Produce Co., Chicago, and subsidiaries.

**Meat Inspection Withdrawn.**—Chapel Bros., Inc., Rockford, Ill.; Ben H. Rosenthal & Co., 1505 E. 8th st., Dallas, Tex.; United Butchers Abattoir, Inc., 35th & Reed sts., Philadelphia, Pa.

**Meat Inspection Extended.**—Republic Food Products Co., Chicago, Ill., to include International Food Products Co.

**Change of Name of Official Establishment.**—City Butchers, Inc., 801 Kentucky ave., Indianapolis, Ind., instead of Lincoln Packing Co., Inc.

# OVERHEAD GOES DOWN...



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York's 54 years of engineering experience have come to the fore again... to build you a sensational new Multi-Cylinder Ammonia Compressor that cuts operating costs to the core!

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D-4

# REFRIGERATION and Air Conditioning

## MEAT PLANT REFRIGERATION

A Complete Course for  
Executives and Workers  
Prepared by—

The National Provisioner

## Questions and Answers

THE following questions and answers enable those who have been studying THE NATIONAL PROVISIONER's course on meat plant refrigeration to determine to their own satisfaction just how well they have mastered the subject to date, and also to refresh their memories on the important facts discussed in the first 24 lessons.

The first group of questions and answers appeared in the April 8 issue of this magazine. Other groups will be published in succeeding issues. Everyone studying this course is urged to check these questions and answers carefully, as thorough knowledge of the theories and practices so far explained is very necessary for a workable understanding of lessons to come.

### Begin With Question 21

21.—Sketch component parts of an absorption system.

A.—These are generator, rectifier, condenser, anhydrous receiver, expansion valve, cooler, absorber, weak liquor cooler, strong liquor receiver, exchanger and liquid pump.

22.—What are the three liquids used in the cycle and what do they do?

A.—They are anhydrous ammonia, used as a medium of cooling; strong liquor, from which ammonia gas is distilled in generator, and weak liquor, used to absorb gas from cooler, at which time it becomes strong liquor.

23.—What is an absorber and how does it work?

A.—A cold stream of weak aqua ammonia passes through injector tube of a venturi nozzle. Saturated ammonia gas is on outside and the two come together in combining tube to form strong aqua ammonia.

24.—How many types of ammonia gas are used and what does each do?

A.—This is a catch question. Cold

gas comes from cooler and hot gas from generator, in same manner as in a compression system.

25.—Is heat generated when water absorbs ammonia? Why?

A.—Yes. A chemical change takes place resulting in formation of ammonium hydroxide, during which heat is generated.

26.—Does steam used in an absorption system come in contact with aqua or anhydrous ammonia?

A.—Steam does not come in contact with either.

27.—Will an absorption plant run on high pressure steam, exhaust steam, hot water, ice water?

A.—Any of first three can be used as a heating medium. Ice water could be used over the condensers.

28.—Will anhydrous ammonia and aqua ammonia freeze?

A.—Anhydrous freezes at minus 108 deg. F. Freezing point of aqua depends on its concentration.

29.—What is the difference between aqua ammonia and household ammonia?

A.—Former is usually stronger. Both are water solutions.

30.—How many moving parts are there in an absorption system?

A.—Just one—the liquid pump.

31.—To what functions do the condenser water, the absorber and the generator of an absorption system correspond in mechanical compression unit?

A.—Condenser water corresponds to revolutions of compressor, absorber to the suction stroke of compressor and generator to discharge stroke of the compressor.

32.—Can a refrigerating system use

more than one refrigerant?

A.—Yes. These systems are known as bi-liquid systems.

33.—Name a household refrigerator that works on the absorption principle.

A.—The Electrolux.

34.—Does it have any moving parts?

A.—No. The hydrogen gas in the system replaces the pump.

35.—Could 20 deg. brine be used over an ammonia condenser in place of water? What would be advantages and disadvantages?

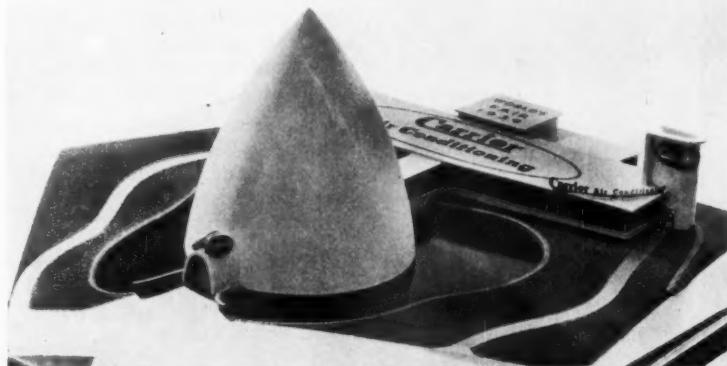
A.—Yes. Advantage would be smaller condenser space and lower heads. Disadvantage is that brine would have to be cooled by separate refrigeration unit.

### CARRIER'S FAIR EXHIBIT

Towering higher than a 5-story building, an Eskimo igloo with "snow" encrusted walls and the Northern Lights playing from its ceiling will be built by Carrier Corp., Syracuse, N. Y., as its exhibit at the 1939 New York World's Fair.

The igloo, according to J. I. Lyle, company president, will be 70 ft. high, of white stucco with a special crystal finish to simulate snow. Surrounding it will be pools, which at night will reflect floodlights playing on the structure. Ceiling will be illuminated to give effect of the Aurora Borealis flashing. Comfortable seats will be arranged in this part of the exhibit so visitors may watch a travelogue of air conditioning flashed on the walls.

Connected to this exhibit by a glass-walled arcade will be an oblong building



### IGLOO WILL HOUSE AIR CONDITIONING EXHIBITS

Giant igloo, 70 ft. high, and an adjoining building in which will be shown developments in air conditioning since the first installation was made in 1902.

with a glass front and glass sides. Purpose of the exhibit is to take visitors behind the scenes of air conditioning and bring them down through the 37 years of developments since 1902 when Willis H. Carrier made the world's first air conditioning installation.

A giant revolving globe will show graphically how air conditioning is being used from 1,000 ft. up in an office to 8,500 ft. below ground in a mine, and from a tobacco factory near the Arctic Circle to a telephone exchange in Sumatra.

The exhibit will be air conditioned with one of the largest systems ever used for public exhibitions, the inner working of which will be encased in glass. A centrifugal compressor, which will provide daily cooling equal to that given off by 200 tons of melting ice, will be glass enclosed. The system will provide not only for Carrier buildings, but also for neighboring space that will utilize air conditioning.

#### PERISHABLE FREIGHT HEARING

Ownership of ice remaining in bunkers at destination and question of one re-icing in transit on cars billed "Initially iced—do not re-ice" are among the subjects to be considered at the next shippers' public hearing of the Perishable Freight Committee. Meeting will be held on Tuesday, April 18, at 10 a.m. at the Union Station bldg., Chicago.

#### FINANCIAL NOTES

Annual report of Libby, McNeill & Libby, Chicago, Ill., for the year ended February 25, 1939, shows a loss of \$3,354,276.59, as compared with a profit of \$2,777,792.43 during 1937. Edward G. McDougall, president of the firm, pointed out that the decline in general business activity beginning late in 1937 and continuing into 1938 resulted in lower values for canned foods and reduced volume. Good crop conditions in 1938 made for plentiful supplies, causing markets to continue weak and lower during most of the year.

A quarterly dividend of \$1.50 has been declared by directors of Geo. A. Hormel & Co. on the firm's A preferred stock, payable May 15 to shareholders of record April 29, and a quarterly dividend of 37½ cents on the common stock, the same dates applying.

#### FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand April 1, 1939, with comparisons:

	Apr. 1, 1939.	Apr. 1, 1938.	Apr. 1, 1933-37.
	M lbs.	M lbs.	M lbs.
Broilers	7,420	6,252	9,654
Fryers	9,235	7,034	8,780
Roasters	20,906	15,794	20,914
Fowls	13,939	15,249	11,718
Turkeys	22,369	20,123	20,527
Ducks	1,455	1,448	1,146
Miscellaneous	15,641	12,919	12,571
Total poultry	90,965	78,819	85,319

#### PACKER AND FOOD STOCKS

Price ranges of listed stocks, April 12, 1939, or nearest previous date:

	Sales Week ended Apr. 12.	High	Low	—Close— Apr. 12. Apr. 13.
Amal. Leather	1,200	1%	1½	1½ 1½
Amex, Jr. & L.	5,100	11½	3%	3% 3½
Do. Pfd.	100	20	20	20 20
Amer. Stores	700	8%	8%	8% 9½
Armour, Jr.	19,250	4½	3½	4½ 4
Do. Pr. Pfd.	1,200	36	35	36 38½
Do. Pfd.	400	100	99½	100 102
Beechnut Pack.	400	117	117	117 118½
Bohac, H. C.	20	17½	17½	17½ 18
Chick. Co. Oil	2,400	10½	10½	10½ 10
Childs Co.	3,700	8½	8½	8½ 8
Cudaby Pack.	1,200	11½	11½	11½ 12
Do.		...	...	...
First Nat. Strs.	1,900	41½	40½	40½ 39½
Gen. Foods	9,800	40½	39½	40½ 40½
Do. Pfd.	40	117½	115½	117½ 116½
Gillette Co.	...	15½	15	15½ 16½
Do. Pfd.	...	...	...	...
Globe Co.	3,500	3	3	3 3½
Gr. A&P 1st Pfd.	25	125	125	125 126
Do. New	325	75½	75½	75½ 77
Hormel, G. A.	50	23½	23½	23½ 24½
Hygrade Food	1,300	1½	1½	1½ 1½
Kroger G. & B.	4,000	21½	21½	21½ 22½
Libby McNeill	2,600	4%	4½	4½ 4½
Mickelberry Co.	4,900	3½	2½	3½ 3
M. & H. Pfd.	10	2%	2%	2% 2%
Morrill & Co.	100	34	34	34 37
Nat. Tea	900	2%	2%	2% 2½
Proc. & Gamb.	4,400	53	53	53 52½
Do. Pfd.	650	113	112½	112½ 112½
Rath Pack.	...	...	...	...
Safeway Strs.	11,100	32	31	31½ 31½
Do. 5% Pfd.	70	89	89	89 90½
Do. 6% Pfd.	50	102½	100	100 105½
Stahl Meyer	...	...	...	...
Swift & Co.	4,550	17½	17½	17½ 18½
Do. Int'l.	2,800	26%	26%	26% 26%
Truax Pork	...	...	...	...
U. S. Leather	1,300	4½	3½	3½ 4
Do. A.	3,400	7½	6½	6½ 6½
Do. Pr. Pfd.	...	...	...	...
United Stk. Yds.	2,900	2½	2½	2½ 2½
Do. Pfd.	100	7½	7½	7½ 7½
Wesson Oil	1,900	19½	19½	19½ 19
Do. Pfd.	400	60	60	60 64½
Wilson & Co.	5,100	3%	3½	3½ 3½
Do. Pfd.	600	37½	37½	37½ 39

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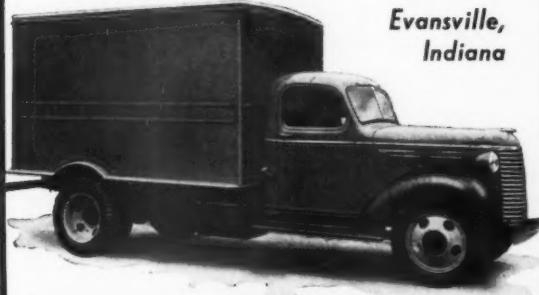
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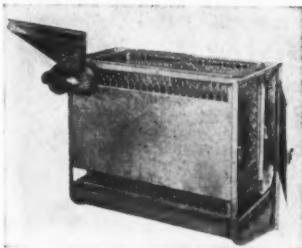
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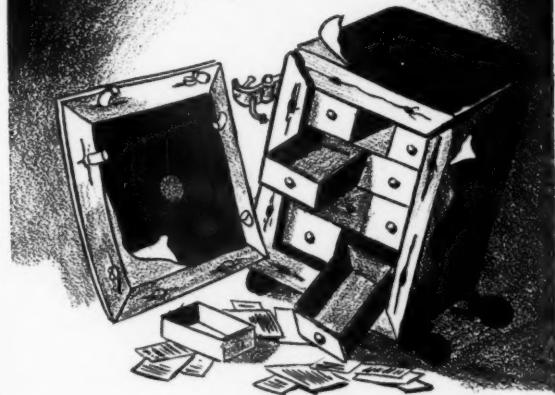
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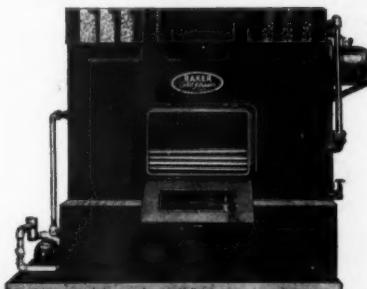
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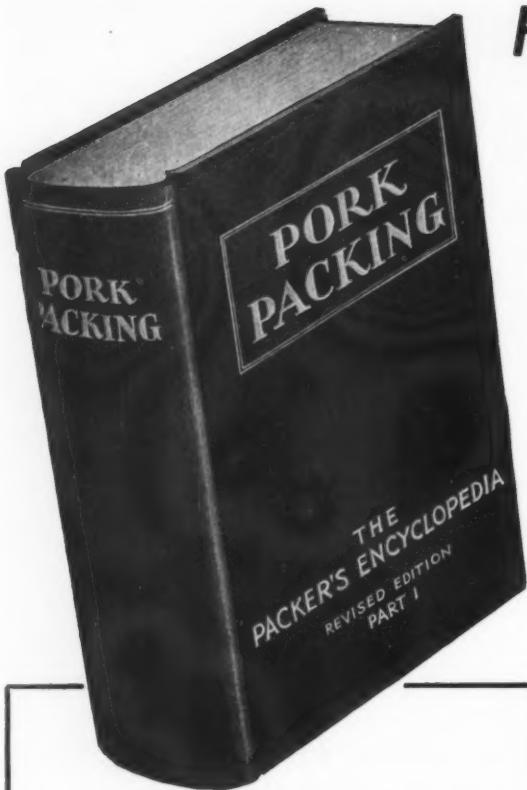
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V-Pork Cutting	XV-Rendering Inedible Products
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# Provisions and Lard

WEEKLY MARKET REVIEW

## U. S. MEAT STOCKS DECLINE FURTHER DURING MARCH

IN SPITE of an unseasonal increase in hog slaughter during March, pork stocks in the United States on April 1 were below the level of March 1, while stocks of all meat also declined during March. Storage stocks of all meat on April 1 were smaller than on the same date in 1938 and considerably under the 5-year average for April 1.

Lard stocks on April 1 were up about 4 million lbs. from a month earlier, but, at 129,047,000 lbs., were only 8 million lbs. over the supply on April 1, 1938, and almost 10 million lbs. under the 5-year average for the date. Since hogs were marketed at heavy weights in March, and in fairly large numbers, the restricted rise in stocks indicates that the low price was effective in moving lard at home and abroad.

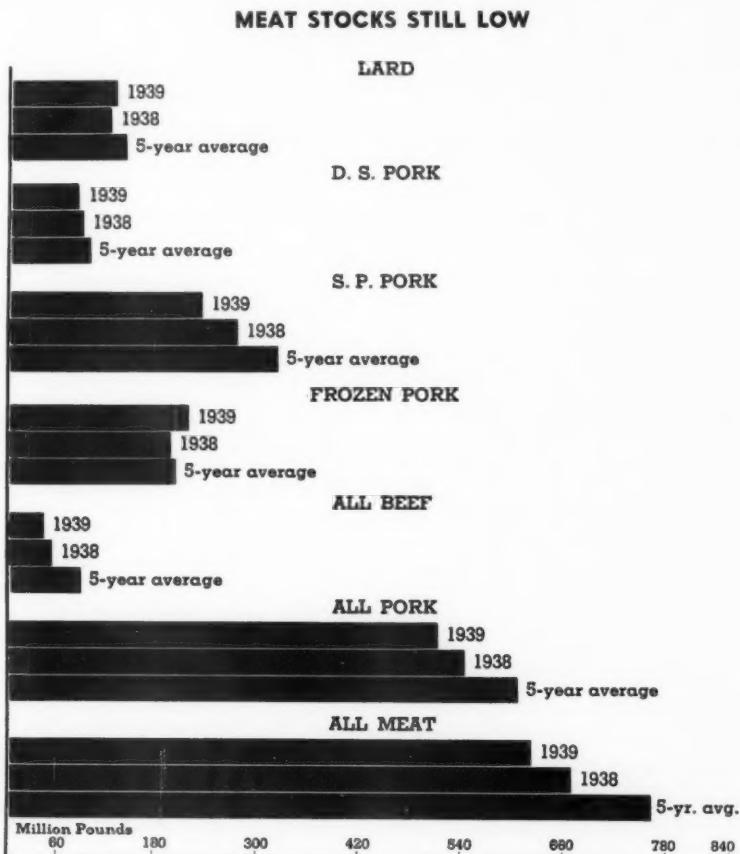
The state of meat storage stocks shows that consumption more than kept pace with production in March, and that packers probably will be in good shape to meet the expected increase in hog supplies and lower prices later in the year.

### Pork Stocks Down

Total cured, in cure and frozen pork stocks on April 1 were 522,330,000 lbs. compared with 542,803,000 lbs. on March 1 and 543,407,000 lbs. on April 1, 1938. The 5-year average for such stocks on April 1 (a low average) is 606,889,000 lbs.

The recent scarcity of plain cattle was reflected in the low level of beef in store, amounting to only 40,913,000 lbs. on

(Continued on page 28.)



### Pork and Lard Markets

PRICE fluctuations were rather narrow in the lard futures market at Chicago this week and Thursday's close was unchanged to 2½ points lower than on the previous Thursday.

Lard advanced last Saturday after the Good Friday holiday, but lost most of its gains Monday in fair scattered trade. There was further liquidation by May longs and demand was mostly in short covering. The market firmed up a little Tuesday on buying of May by outside packer; the upturn attracted larger packer offerings and some hedge selling which brought a reaction. Lard ranged steady to a shade lower Wednesday on scattered selling; there was some transferring from May to September at 30c differential. Lard prices were barely steady in quiet trade Thursday. Local professionals worked on the selling side.

Cash trade was quiet to fair during the week. On Thursday, cash lard was quoted at 6.17 nominal; loose, 5.52 nominal, and refined in tierces, 7¾c.

Market was barely steady at New York. Middle western was quoted at 6.55@6.65c; prime western, 6.65@6.75c; New York City in tierces, 6½@6¾c, tubs, 6½@6¾c; refined Continent, 6¾@6¾c; South America, 6¾@7c; Brazil kegs, 7@7¼c, and shortening in carlots, 8¾c, smaller lots, 9c.

### HOGS

Hogs were steady to a little lower in Chicago during the past week; Friday's top of \$7.45 carried through Tuesday and then dropped to \$7.40. Receipts were moderate with average weight running around 260 lbs. On Thursday, light butchers were 5@10c lower than on the preceding Friday, while medium and heavyweights were off 10@15c.

### EXPORTS

March lard exports are estimated at around 23,000,000 lbs., or a little under January and February; reports indicate that the low price has stimulated lard consumption in England. On Thursday, spot lard was quoted at Liverpool at 35s 6d; Canadian A. C. hams, 100s, and A. C. hams, 92s.

### CARLOT TRADING

Green meats were firm to strong in the carlot market at Chicago this week; offerings were light and trading was somewhat restricted at times. Green regular hams firmed up last weekend and were sparingly offered. The entire list was up ¼@1c with 8/10 quoted Thursday at 16½c, 10/16 at 15¾c and 16/22 at 15c. Light and medium S. P. regulars were firmly held; the list was steady to ¼c higher. There was active demand for green skinned hams, especially the 12/14 to 18/20 averages. Medium and light skinned hams advanced

1/4@1/2c while heavies were about steady. S. P. skinned hams were steady in moderate trade. Offerings of green picnics were moderate and there was active demand which pushed the light product up 1/2@1/2c and heavy up 1/4c. Light S. P. picnics advanced 1/4c.

There were more inquiries for green seedless bellies this week and lights advanced 1/2c and heavies 1/4c on sales with offerings held still higher. Dry cured bellies were more firmly held and were quoted 1/4@1/2c higher. While there was only moderate interest in D. S. bellies, sellers were holding firmly for full market, with 16/18 and 18/20 up 1/2c from last week. Cash bellies closed in the pit on Thursday at 8.62 1/2 nominal. The market on D. S. fat backs appeared to be firming up with sales on some averages at 1/2c over last week.

#### BARRELED PORK

Barreled pork quotations were unchanged at Chicago. Car 80/100 fat back pork sold early this week at \$11.75. The market was easier at New York with mess quoted at \$22.37 1/2 per barrel and family at \$17.25 per barrel.

#### SAUSAGE MATERIALS

There was strong demand for fresh regular pork trimmings this week at Chicago with the price advancing steadily on sales to 9 1/2c, against 8c last Friday. Fresh lean trimmings moved rather slowly at 1/4c decline.

#### FRESH PORK

Fresh pork market was dull as the week opened, in spite of light cutting,

but firmed up later with cooler weather; all averages of loins moved normally on Thursday at 1/2c advance over the previous Friday. Trade in Boston butts was rather slow, with lights more plentiful than mediums and heavies, and 4/6 were quoted 1/4c under last Friday. Skinned shoulders were unchanged at 9 1/2c.

(See page 33 for later markets.)

#### GOVERNMENT GRADED MEAT

Meat graded by the U. S. Bureau of Agricultural Economics during February, 1939, with comparisons:

	Feb., 1939, lbs.	Jan., 1939, lbs.	Feb., 1938, lbs.
Fresh & frozen—			
Beef	38,684,962	45,138,322	48,315,902
Veal and calf.	383,802	456,545	636,067
Lamb and mutton	2,187,241	2,448,395	2,407,348
Pork	1,126,939	436,739	273,511
Cured—			
Beef	172,050	168,124	237,159
Pork	2,208,051	2,472,883	2,029,450
Sausage	3,113,372	3,398,210	2,843,042
Other meats and lard	238,991	237,132	236,568
Total	48,175,407	54,736,370	56,979,047

#### U. S. MEATS TO CANADA

	Feb. 1939, lbs.	Feb. 1938, lbs.
Beef	657	607
Bacon and ham	1,366	25,699
Pork	486,832	115,493
Mutton and lamb	438	481
Canned meats	5,967	3,857
Lard	—	173
Lard compound	4,007	3,115

#### Hog Cut-Out Results

AN upturn in product values this week, coupled with only a slight increase in average hog costs, resulted in a decrease in cutting losses on light, medium and heavy butchers. Hog prices were relatively steady during the week, easing a little toward the close, especially on heavy hogs. Average weight continued heavy. Market for green meats firmed up considerably with practically all product sharing in the advance.

The cutting loss per cwt. on 180-to 220-lb. butchers was only 24c this week against 32c last week; there was even greater improvement in the cut-out of medium and heavy butchers as shown in the test below. The loss on heavy butchers was still over \$1 per head, however. The April 1 report on U. S. storage stocks showed a drop in pork during March, in spite of an increase in hog slaughter, which was abnormal for that month.

Top in the hog market at Chicago during the four-day period was \$7.45 on Monday and Tuesday, and the low of \$7.40 was paid on Wednesday and Thursday. On Thursday, light butchers were down 5@10c from the preceding Friday, while medium and heavyweights were off 10@15c.

Compared with the corresponding four-day period last week the salable hog supply at Chicago was increased around 5,500 head while 12 markets had approximately 15,500 head more than during the preceding week.

#### HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
—180-220 lbs.—								
Regular hams	14.00	\$ 2.04	13.70	14.6	\$ 2.00	13.50	14.3	\$ 1.93
Picnics	5.60	.61	5.40	10.8	.58	5.10	10.4	.53
Boston butts	4.00	.54	4.00	13.3	.54	4.00	13.1	.54
Loins (blade in)	9.80	1.57	9.60	15.0	1.44	9.10	14.3	1.30
Bellies, S. P.	11.00	1.28	9.70	11.1	1.08	3.10	9.7	.30
Bellies, D. S.	—	—	2.00	8.0	.16	9.90	7.6	.76
Fat backs	1.00	.04	3.00	4.2	.13	5.00	4.4	.22
Plates and jowls	2.50	.12	3.00	4.9	.15	3.30	4.9	.16
Raw leaf	2.10	.11	2.20	5.2	.11	2.10	5.2	.11
P. S. lard, rend, wt.	12.40	.68	11.50	5.5	.63	10.20	5.5	.56
Spareribs	1.60	.16	1.60	9.8	.16	1.50	9.7	.15
Trimmings	3.00	.26	2.80	8.8	.25	2.70	8.8	.24
Feet, tails, neckbones	2.00	.09	2.00	—	.09	2.00	—	.09
Offal and misc.	—	.30	—	—	.30	—	—	.30
<b>TOTAL YIELD AND VALUE...69.00</b>		<b>\$ 7.80</b>	<b>70.50</b>		<b>\$ 7.62</b>	<b>71.50</b>		<b>\$ 7.19</b>
Cost of hogs per cwt.		\$ 7.33			\$ 7.25			\$ 7.04
Condemnation loss		.04			.04			.04
Handling & overhead		.67			.57			.50
<b>TOTAL COST PER CWT ALIVE</b>	<b>\$ 8.04</b>		<b>\$ 7.86</b>			<b>\$ 7.58</b>		
<b>TOTAL VALUE</b>	<b>7.80</b>		<b>7.62</b>			<b>7.19</b>		
Loss per cwt.		.24			.24			.39
Loss per hog		.48			.58			\$ 1.09

## PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada.

From  
Week ended April 8, 1939.  
Week ended April 9, 1938.  
1938 to  
April 8, 1939.  
1938.

### PORK.

To	bbis.	bbis.	bbis.
United Kingdom	210		
Continent	64		
Total	274		

### BACON AND HAMS.

M lbs.	M lbs.	M lbs.	
United Kingdom	2,590	4,710	89,003
Continent			4,610
West Indies	13	19	106
B. N. A. Colonies	2	2	52
Other Countries			6
Total	2,614	4,731	93,867

### LARD.

M lbs.	M lbs.	M lbs.	
United Kingdom	3,075	2,507	75,432
Continent	22	113	3,720
St. & Ctl. America	686	64	5,548
West Indies	49	97	2,321
B. N. A. Colonies			72
Other Countries	60		167
Total	3,892	2,781	87,260

### TOTAL EXPORTS BY PORTS.

From	Pork, bbis.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	38	785	
Philadelphia		18	
New Orleans		790	
W. St. Johns	1,808	1,637	
Halifax	768	662	
Total Week	2,614	3,892	
Previous week	4,290	2,865	
2 weeks ago	25	4,709	4,439
Cor. week 1938	4,731	2,780	

### SUMMARY NOV. 1, 1938, TO APRIL 8, 1939.

1938-1939. 1937-1938.

Pork, M lbs.	55	25
Bacon and Hams, M lbs.	93,866	90,893
Lard, M lbs.	87,260	79,761

## MEAT IMPORTS AT NEW YORK

Imports for week ended April 7:

Point of origin	Commodity	Amount, lbs.
Argentina—Canned corned beef		33,255
Brazil—Canned corned beef		720,000
Bulgaria—Cooked ham in tins		9,330
—Cooked picnics in tins		5,770
Canada—Bacon		51
—Fresh pork shoulders		2,087
—Fresh pork ham		7,382
—Fresh pork bellies		2,058
—Fresh pork tenderloins		1,920
Pork sausage		50
Canned pork loaf		63
—Fresh chilled pork cuts		2,530
—Fresh chilled calf livers		2,050
—Fresh chilled veal livers		480
—Smoked sausage		690
—Smoked bacon		5,551
Denmark—Cooked sausage in tins		12,263
—Cooked ham in tins		23,215
—Tinned cooked picnics		3,863
—Smoked sausage		550
France—Liverpaste in tins		1,403
Holland—Cooked ham in tins		2,177
—Smoked ham		3,660
Hungary—Cooked ham in tins		179,191
—Cooked picnics in tins		111,868
—Smoked sausage		2,205
—Cooked pork loins		32,652
Irish Free State—Smoked bacon		3,031
Italy—Smoked sausage		1,656
Lithuania—Cooked ham in tins		8,239
—Cooked picnics in tins		7,964
Paraguay—Canned corned beef		49,329
Poland—Smoked bacon		1,000
S. P. pork trimmings		2,000
—Cooked ham in tins		371,231
—Cooked pork butts in tins		7,244
—Cooked shoulders in tins		5,201
—Cooked picnics in tins		17,133
—Cooked pork loins in tins		15,264
—Luncheon meat in tins		5,070
Rumania—Cooked ham in tins		4,088
—Cooked picnics in tins		3,880
Yugoslavia—Cooked ham in tins		32,037
—Cooked picnics in tins		19,625

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# Chicago Provision Markets

REPORTED BY THE NATIONAL PROVISIONER

### CASH PRICES

Based on actual carlot trading Thursday, April 13, 1939.

### REGULAR HAMS.

	Green.	*S.P.
8-10	16½	17½
10-12	15½	16½
12-14	15½	16
14-16	15½	15½
10-16 Range	15½	...

### BOILING HAMS.

	Green.	*S.P.
16-18	15	15½
18-20	14½ @ 15	15½
20-22	14½	15½
16-20 Range	15	...

### SKINNED HAMS.

	Green.	*S.P.
10-12	17	18
12-14	16½ @ 16½	17½
14-16	16½	16½
16-18	15½	16½
18-20	15½	16½
20-22	14½	15½
22-24	14½	15½
24-26	13½	14½
25-30	13½	14½
25 up, No. 2's inc.	13½	14½

### PICNICS.

	Green.	*S.P.
4-6	11½	12½
6-8	11½ @ 11½	11½
8-10	10½	11
10-12	10	10½
12-14	10	10½
14-16	10	10½
16-18	10	11

\*Quotations represent No. 1 new cure.

### D. S. BELLIES.

	(Square cut seedless)	*D.C.
6-8	13	14
8-10	12	13
10-12	11 @ 11½	12
12-14	10½	11½
14-16	10½	11½
16-18	10	11

### D. S. FAT BACKS.

	Rib.	*D.C.
6-8	5½	5½
8-10	5½	5½
10-12	5½	5½
12-14	5½	5½
14-16	5½	5½
16-18	5½	5½

### OTHER D. S. MEATS.

	8n	Sn
Extra Short Clears	35-45	35
Extra Short Ribs	35-45	35
Regular Plates	4-6	7
Clear Plates	6-8	6
D. S. Jowl Bells		5½ @ 6
S. P. Jowls		5½ @ 6
Green Square Jowls		7½ @ 6
Green Rough Jowls		6 @ 6½

### LARD.

	February, 1939	February, 1938
Cattle, No.	9,275	3,046
Calves, No.	3,426	3,789
Hogs, No.		6
Sheep	210	265
Beef, lbs.	108,700	62,300
Bacon, lbs.	44,200	90,200
Pork, lbs.	114,900	272,700
Mutton and lamb, lbs.		
Canned meat, lbs.	12	15
Lard		
Lard compound		

### LARD FUTURES

SATURDAY, APRIL 8, 1939.

Open. High. Low. Close.  
Holiday. No. market.

MONDAY, APRIL 10, 1939.

May	6.32½	6.32½	6.22½	6.25ax
July	6.42½	6.45	6.37½	6.37½b
Sept.	6.57½	6.57½	6.52½	6.52½b
Oct.	6.57½	...	...	6.57½

TUESDAY, APRIL 11, 1939.

May	6.20	6.30	6.20	6.20b
July	6.32½	6.45	6.30	6.32½b
Sept.	6.50	6.50	6.45	6.47½b
Oct.	6.50	...	...	6.50b

WEDNESDAY, APRIL 12, 1939.

May	6.20	6.20	6.15	6.17½
July	6.35	6.35	6.32½	6.32½ax
Sept.	6.50	6.50	6.45	6.50ax
Oct.	6.52½	6.52½	6.50	6.50b

THURSDAY, APRIL 13, 1939.

May	6.17½	6.22½	6.22½ax
July	6.32½	6.35	6.32½
Sept.	6.50	6.52½	6.52½
Oct.	6.52½	6.57½	6.57½ax

Key: ax, asked; b, bid; n, nominal; —, split.

### CURED PORK PRICES

Prices at Chicago, March, 1939, reported by U. S. Dept. of Agriculture:

	Mar. 1939.	Feb. 1939.	Mar. 1938.
Hams, smoked, reg. No. 1—			
8-10 lbs. av.	\$23.00	\$22.62	\$24.65
10-12 lbs. av.	22.50	22.12	23.65
12-14 lbs. av.	21.50	21.12	22.35
14-16 lbs. av.	21.00	21.12	21.55

	8-10 lbs. av.	10-12 lbs. av.	12-14 lbs. av.	14-16 lbs. av.
Hams, smoked, reg. No. 2—				
8-10 lbs. av.	21.00	20.62	22.85	
10-12 lbs. av.	20.50	20.12	22.15	
12-14 lbs. av.	19.50	19.12	21.05	
14-16 lbs. av.	19.50	19.12	20.15	

	16-18 lbs. av.	18-20 lbs. av.	18-20 lbs. av.
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.	21.00	20.88	21.30
18-20 lbs. av.	21.00	20.88	20.70

	16-18 lbs. av.	18-20 lbs. av.	18-20 lbs. av.
Hams, smoked, skinned, No. 2—			
16-18 lbs. av.	19.00	18.75	19.60
18-20 lbs. av.	19.00	18.75	19.00

	Bacon, smoked, No. 1 dry cure—	Bacon, smoked, No. 2 dry cure—	
6-8 lbs. av.	21.70	22.12	26.65
8-10 lbs. av.	20.70	21.12	25.65

	8-10 lbs. av.	10-12 lbs. av.	
Bacon, smoked, No. 3 dry cure—			
8-10 lbs. av.	18.20	19.00	23.90
10-12 lbs. av.	17.70	18.50	22.40

	Picnics, smoked—		
4-8 lbs. av.	15.65	15.75	16.50

	Backs, dry salt—		
12-14 lbs. av.	7.20	7.50	8.95

	Lard—		
Refined, H. W. tubs.	7.52	7.54	9.95
Substitutes	9.25	9.25	10.20
Refined 1 lb. cartons.	7.78	7.80	10.20

\*No. 1 Sweet pickle cure prior to July 5, 1938.

### 1938 LARD MOVEMENT

Estimated production and consumption of lard from federally inspected slaughter during 1938:

	1938.	1937.	1936.
Production, M lbs.	1,076,152	787,493	962,169
Storage beginning of year, M lbs.	53,693	145,809	52,718
Storage end of year, M lbs.	107,421	53,693	145,809
Exports (refined and neutral), M lbs.	204,603	136,778	112,168
Apparent consumption, M lbs.	817,821	742,831	786,910
Per capita consumption, lbs.	6.28	5.76	6.13

## Steam and Power Costs

(Continued from page 12.)

revealed that packers do not know as much about their power plants and what is being accomplished in them as they should. In only nine of the first group of 34 plants surveyed was it possible to determine the cost of generating 1,000 lbs. of steam. In the remainder, either the quantity of steam produced was not known, or insufficient records were kept to allow determination of all costs chargeable against the boiler room.

It is remarkable that any packer, without a knowledge of steam costs and a record of steam used in the various departments, succeeds in pricing products accurately. Certainly he can't make a fair distribution of steam costs to the various departments under such conditions. Some departments are very sure to get the breaks, while others are penalized and production cost figures are out of line accordingly.

### What Survey Shows

Summed up, this survey seems to show clearly that:

1.—Potential savings in steam and power costs are greater than most packers probably realize.

2.—Every packer should take for granted that large losses occur in his power department until the contrary has been proved beyond question by thorough investigation.

3.—Before a packer can make a start toward eliminating waste and losses in his power department he must know the reasons for high costs and how to reduce them.

4.—Few packers have trained and experienced engineers in their organizations who are capable of making accurate steam and power surveys and recommending procedure for correcting wasteful conditions and improving costly operating methods.

5.—Probably a majority of meat packers could make large profits by seeking expert advice on their power plant problems—without the investment of any considerable sums for new equipment or rehabilitation of power plant facilities.

6.—Perhaps three-fourths of all the packing plants in the country could make a large return on any reasonable investment in power department modernization.

## Smokehouse Operation

(Continued from page 13.)

tive pressure—that is, a partial vacuum exists inside. Outside air, therefore, will flow into the house through any small openings that may exist. If enough cold air finds its way into the house there may be difficulty in maintaining required temperature and draft.

Damper adjustment to meet conditions is a requirement for efficient smokehouse operation. It should be among the duties of the smokehouse operator to hold humidity in the house low enough by damper adjustments to keep surfaces of products dry. By close attention to this detail considerable fuel may be saved.

Careful consideration of all of these factors of smokehouse construction and operation suggests the possibility that it might be beneficial to put the conventional type of smokehouse under a slight positive pressure. With positive air circulation created by a fan or blower, supplemented by heating surfaces with a low pressure drop, insulated walls and careful loading of products to avoid too rapid air circulation in spots and air stagnation in others, it is possible that better and more uniform products might be turned out with a considerable saving in heat and labor requirements.

## ARGENTINE DOG FOOD CLIMBS

Exports of canned dog food from Argentina to the United States during January and February amounted to 1,856,772 lbs., an increase of nearly 400 per cent over figures for the corresponding months of 1938. Product imported during the first two months of this year was valued at \$49,441, as compared to the corresponding valuation of \$12,237 for January and February, 1938.

## Meat Stocks Decline

(Continued from page 25.)

April 1 against 50,468,000 lbs. on the same date in 1938 and a 5-year average of 85,420,000 lbs.; stocks of trimmings also declined during March and on April 1 were 15 million lbs. under the 5-year average of 77,500,000 lbs.

Stocks of meat and lard in the United States on April 1, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

### MEAT AND LARD STOCKS:

	Apr. 1,	Mar. 1,	5-year av.
	39 lbs.	39 lbs.	Apr. 1 lbs.
Beef, frozen	26,796,000	31,963,000	64,533,000
In cure	10,084,000	10,789,000	13,569,000
Cured	4,063,000	3,652,000	7,318,000
Pork, frozen	213,881,000	227,075,000	197,567,000
D. S. in cure	45,150,000	49,200,000	44,105,000
D. S. cured	31,338,000	27,025,000	44,728,000
S. P. in cure	143,214,000	149,378,000	179,484,000
S. P. cured	88,731,000	95,755,000	141,125,000
Lamb & mutton, frozen	2,383,000	2,773,000	3,530,000
Frozen & cured trimgs. etc.	62,275,000	67,760,000	77,500,000
Lard	129,047,000	125,281,000	138,813,000

Product placed in cure during:

	Mar. 1, 1939	Mar. 1, 1938
Beef frozen	10,166,000	11,444,000
Beef placed in cure	4,891,000	5,128,000
Pork frozen	42,259,000	37,986,000
D. S. pork placed in cure	37,368,000	30,712,000
S. P. pork placed in cure	140,660,000	123,448,000
Lamb & mutton frozen	623,000	677,000

## GERMANY EATS MORE MEAT

Meat consumption in Germany increased to approximately 125 lbs. per capita in 1938, according to the U. S. Department of Commerce, further widening the gap between the country's domestic meat production and consumption.

**STOP SHRINKAGE**  
and improve the flavor  
and appearance of your hams

Use this POWERS Regulator combined with dial thermometer on your ham cooking vats. Simple adjustment feature with its calibrated dial and scale permits quick and accurate temperature setting . . . Thermometer on top correctly indicates temperature of water in the vat and the regulator automatically controls the steam supply to the vat—accurately keeping the temperature just where you want it—at all times.

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Detailed diagram of the steam control system:

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- Thermostatic Bulb
- Strainer
- Powers Steam Trap

# Tallows and Greases

WEEKLY MARKET REVIEW

**TALLOW**—The New York tallow market was moderately active and steady during the past week. Sales of extra were estimated at about 250,000 lbs. at 5% c. delivered, or unchanged from the previous week.

Consumers displayed interest in supplies at current levels, both nearby and forward, but producers were inclined to be cautious, and were not over-extending themselves. The uncertainty surrounding the European situation had little more than passing influence, although tallow operators were watching developments in major commodity markets. The Easter holiday interfered with trade.

At New York, special was quoted at 5% c nominal; extra, 5% c, delivered, and edible, 5% @ 5% c nominal.

Tallow futures at New York were quiet, steady and about unchanged. May was quoted at 5.25@5.40 and July 5.30@5.45.

Foreign tallow offerings at New York continued too high to interest buyers.

There was no tallow auction at London. Argentine tallow at Liverpool was unquoted, but Australian good mixed was quoted at 16s 9d, or unchanged from the previous week.

Tallow market was rather quiet at Chicago this week with offerings and demand both light and prices about steady. Some producers are reported well sold up. No. 3 tallow sold last weekend at 4% c, Chicago, and prime at 5% c, Cincinnati, April-May delivery. There were bids on prime early this week at 5% c, Chicago, and special at 5c; sellers were asking 1/2% more. Tallow trade was fairly active Wednesday at steady prices. Edible sold at 5% c; Chicago, and was offered at 5% c, f.o.b. shipping point. Couple tanks special tallow sold at 5% c, Chicago, May delivery. Prime was available at 5% c, Chicago, with some asking more. Prime was salable Thursday at 5% c, Cincinnati and Southeast, for May shipment; bidding 4% c, Cincinnati, for No. 1, and asking shade over 5c. Chicago quotations, loose basis, on Thursday were as follows:

Edible tallow	5% c
Fancy tallow	5% c
Prime packers	5% c
Special tallow	5% c
No. 1 tallow	5% c

**STEARINE**.—The market was a little more active and was easy at New York. Sales of four cars of oleo were reported at 5% c, decline of 1/2% c.

The Chicago market was quiet with prime quoted at 6% c.

**OLEO OIL**.—The market was dull and steady at New York. Extra was quoted at 8@8 1/2% c; prime, 7 1/2@8 1/2% c, and lower grades, 7 1/2@7 1/2% c.

Oleo oil was quiet and steady at Chicago. Extra was quoted at 7 1/2% c and prime at 7 1/2% c.

**LARD OIL**.—Demand was quiet and the market steady at New York. No. 1 was quoted at 8 1/2% c; No. 2, 8 1/2% c; extra, 9 1/2% c; extra No. 1, 9c; extra winter strained, 9 1/2% c; prime burning, 10c, and inedible, 9 1/2% c.

(See page 38 for later markets.)

**NEATSFOOT OIL**.—Demand was moderate and the market was unchanged at New York. Cold pressed was quoted at 15c; extra, 9c; extra No. 1, 8 1/2% c; pure, 11 1/2% c, and prime, 9 1/2% c.

**GREASES**.—The market for greases at New York was rather quiet and steady during the past week. Offerings were small and consumers unwilling to bid for supplies for fear of forcing prices upward. There were indications that some business passed at steady levels, but in a quiet way. Steadiness in tallow in the face of irregular markets for other major commodities also strengthened greases.

At New York, yellow and house was quoted at 5@5 1/2% c; brown, 4% c; and choice white, 5c nominal.

Greases were about steady in quiet trade at Chicago this week. White grease drew bids of 5% c, Chicago early this week, with sellers asking 1/2% more. Couple tanks of yellow grease sold at 4% c, Chicago, on Wednesday. White grease still salable at 5% c, Chicago, but held higher. Quotations on Thursday:

Choice white grease	5% @ 5 1/2% c
A-white grease	5 @ 5% c
B-white	4% @ 5% c
Yellow grease, 10-15 f.f.a.	4% @ 4% c
Yellow grease, 15-20 f.f.a.	4% c
Brown grease	4% @ 4% c

## BY-PRODUCTS MARKETS

Chicago, April 13, 1939.

Cracklings continue to be the strongest item in the by-products list. Others were a little easier this week.

### Blood.

Quotations on blood were down a little with South American under domestic.

Unit	Ammonia
Unground	\$3.20 @ 3.25

### Digester Feed Tankage Materials.

Prices were somewhat easier in market for feeding tankage. One car moved at \$3.75.

Unground, 11 to 12% ammonia	\$3.75 @ 3.90 & 10c
Unground, 6 to 10%, choice quality	@4.15
Liquid stick	@2.50

### Packinghouse Feeds.

Prices of packinghouse feeds show little change from a week ago.

Carlots, Per ton.	
Digester tankage meat meal, 60%	\$52.50 @ 55.00
Meat and bone scraps, 50%	\$2.50 @ 55.00
Blood-meal	@62.50
Special steam bone-meal	@50.00

### Bone Meals (Fertilizer Grades).

Bone meal market was quiet.

Per ton.	
Steam, ground, 3 & 50	\$26.00 @ 28.00
Steam, ground, 2 & 20	26.00 @ 28.00

### Fertilizer Materials.

Fertilizer tankage market appeared a little easier.

Per ton.	
High grd. tankage, ground 10@11% am.	\$ 3.25 @ 3.35 & 10c
Bone tankage, ungrd., per ton.	@20.00

Hoof meal ..... 2.65 @ 2.70

### Dry Rendered Tankage.

Crackling market was about steady. Car of high test reported early at 87 1/2% and later at 90c. Low test quoted 90@92 1/2% nominal.

Hard pressed and expeller unground, per unit protein.	87 1/2 @ 92 1/2% c
Soft prsd. pork, ac. grease and quality, ton	\$55.00 @ 57.50
Soft prsd. beef, ac. grease & quality, ton	42.50 @ 45.00

### Gelatine and Glue Stocks.

Gelatine and glue stock markets were a little steadier.

Per ton.	
Calf trimmings	\$17.00 @ 18.00
Sinews, pizzles	@17.00
Cattle jaws, skulls and knuckles	@25.00
Hide trimmings	12.00 @ 13.00
Pig skin scraps and trim, per lb., l.c.l.	3 @ 3 1/2% c

### Animal Hair.

Little change in hair market. Prices nominal.

Winter coil dried, per ton	\$30.00 @ 35.00
Summer coil dried, per ton	20.00 @ 25.00
Winter processed, black, lb.	6 @ 6 1/2% c
Winter processed, gray, lb.	5 @ 5 1/2% c
Cattle switches	1 1/2 @ 2% c

### Horns, Bones and Hoofs.

There was little change in this market.

Per ton.	
Horns, according to grade	\$35.00 @ 60.00
Cattle hoofs, house run	30.00 @ 32.50

Junk bones ..... @17.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

### Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, April to June, 1939, inclusive	@28.00
Blood, dried, 16% per unit	@ 2.90

Unground fish scrap, dried, 11 1/2% ammonia, 15% B. P. L., f.o.b. fish factory	nominal
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. same	@47.50
April shipment	@47.00

Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories	2.50 & 50c
Soda nitrate, per net ton: bulk, April to June, 1939, inclusive, ex-vessel Atlantic and Gulf ports	@27.00

in 200-lb. bags	@28.30
in 100-lb. bags	@29.00

Tallow, green, 10% ammonia, 10% B. P. L., bulk	3.25 & 10c
Tallow, unground, 10-12% ammonia, 15% B. P. L., bulk	3.50 & 10c

### Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@24.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f.	@25.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 8.00

### Dry Rendered Tankage.

50% protein, unground	@85c
90% protein, unground	@87 1/2 c

## EASTERN FERTILIZER MARKETS

New York, April 12, 1939.

South American ground dried blood last sold at \$2.70 per unit of ammonia, c.i.f. which is about the present quotation for April/May shipment from South America. No recent sales have been made of dried blood by local producers; the present quotation is \$2.90 per unit f.o.b. New York.

The last sale of unground feeding tankage was at \$3.50 and 10c f.o.b. New York, with no offerings at present. Dry rendered tankage last sold at 82 1/2¢ for the 50 per cent protein f.o.b. New York, with the producers trying to get a little higher price.

Bone meal, both steamed and raw, has never been as scarce at this time of the year as at present, and rather high prices are being paid for resale lots around New York.

## TALLOW FUTURE TRADING

MONDAY, APRIL 10, 1939.

	High.	Low.	Close.
April	5.25@5.40	5.23@5.40	5.23@5.40
May	5.30@5.45	5.30@5.45	5.30@5.45
June	5.30@5.45	5.30@5.45	5.30@5.45
July	5.35@5.50	5.35@5.50	5.35@5.50
September	5.35@5.50	5.35@5.50	5.35@5.50

TUESDAY, APRIL 11, 1939.

	High.	Low.	Close.
April	5.25@5.40	5.25@5.40	5.25@5.40
May	5.30@5.45	5.30@5.45	5.30@5.45
June	5.30@5.45	5.30@5.45	5.30@5.45
July	5.35@5.50	5.35@5.50	5.35@5.50
September	5.35@5.50	5.35@5.50	5.35@5.50

WEDNESDAY, APRIL 12, 1939.

	High.	Low.	Close.
April	5.25@5.40	5.25@5.40	5.25@5.40
May	5.30@5.45	5.30@5.45	5.30@5.45
June	5.30@5.45	5.30@5.45	5.30@5.45
August	5.35@5.50	5.35@5.50	5.35@5.50
September	5.35@5.50	5.35@5.50	5.35@5.50

THURSDAY, APRIL 13, 1939.

	High.	Low.	Close.
April	5.25@5.40	5.25@5.40	5.25@5.40
May	5.30@5.45	5.30@5.45	5.30@5.45
June	5.30@5.45	5.30@5.45	5.30@5.45
July	5.35@5.50	5.35@5.50	5.35@5.50
September	5.35@5.50	5.35@5.50	5.35@5.50

FRIDAY, APRIL 14, 1939.

	High.	Low.	Close.
July	5.30@5.45	5.25@5.39	5.25@5.39
April	5.25@5.39	5.25@5.39	5.25@5.39
May	5.25@5.40	5.25@5.40	5.25@5.40

## LARD AND GREASE EXPORTS

Exports of lard from New York City, week of April 8, 1939, totaled 775,133 lbs.; tallow, none; greases 155,600 lbs.; stearine, none.

**STEDMAN**  
2-STAGE  
GRINDERS

for CRACKLINGS, BONES, DRIED BLOOD  
TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 302.

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## INDIANA PACKERS REGISTER

Registration of all Indiana meat packing plants and wholesale meat distributors with the state board of health by April 6, was required by provisions of the Indiana food, drug and cosmetic act of 1939, which became effective on March 6. The act also specifies that new meat establishments must register with the board before beginning operations. Necessary application forms may be obtained from the state board of health at Indianapolis. The new act, which applies to manufacturers, processors, repackagers and wholesale distributors of food, drugs and cosmetics, was designed to harmonize with similar legislation in other states and with the new federal act, which becomes law on June 25.

## OIL IMPORTS AND EXPORTS

Foreign trade in vegetable oils and oil bearing seeds during February, 1939:

### IMPORTS.

	Quantity, Ibs.	Value,
Vegetable oils and seeds:		
Copra (free) .....	34,981,463	\$485,138
Sesame oil .....	2,940,509	78,020
Sesame oil .....	265,694	12,931
Peanut oil .....	124,207	6,854
Corn oil, refined .....	2,122,119	105,224
Cottonseed oil .....	75,278	41,181
Babassu nuts and kernels .....	4,517,618	139,074
Palm nuts and kernels .....	1,122,756	13,708
Palm kernel oil .....	336,100	11,256
Inedible vegetable oils:		
Coconut oil .....	29,121,972	786,918
Palm oil .....	23,433,748	491,756
Soybean oil .....	39,672	2,518
Oiticica oil .....	1,408,042	108,375
Perilla oil .....	3,509,183	143,539
Palm kernel oil .....	216,365	11,760

### EXPORTS.

	Quantity, Ibs.	Value,
Cottonseed oil, refined .....	343,151	\$27,161
Cottonseed oil, crude .....	1,945	187
Corn oil .....	8,106	846
Coconut oil, inedible .....	1,353,485	46,321
Soybean oil .....	618,460	43,451
Vegetable soap stock .....	589,150	10,254
Other expressed oils & fats .....	317,556	18,286

## CAKE AND MEAL EXPORTS

Cottonseed meal exported from the United States in February, 1939, totaled 168 tons, valued \$4,790 and other oil cake meal totaled 226 tons, valued at \$5,965. Cottonseed cake exports, 1 ton, valued at \$30; other oil cake exports totaled 200 tons, valued at \$4,716.

## Brands and Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER. Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

### TRADE MARK APPLICATIONS

**Oscar Mayer & Co., Chicago, Ill.**—For meats and meat products, including dried sausage, smoked sausage, bacon, ham, smoked ham, boiled ham, blood and tongue loaf, beef, corned beef and butter. Trade mark: APPROVED BRAND, written on cap of comic chef (the words are disclaimed apart from the mark). Claims use since May 15, 1936. Application serial No. 408,351.

**Oscar Mayer & Co., Chicago, Ill.**—For sliced smoked bacon, Bismarck style meat loaf, liver loaf, de luxe loaf, meat loaf, Cleveland style sausage, salami cotto, smoked spiced ham, Luscious roll, sausage, fresh cooked ham, fresh cooked loin roll, minced roll, ham, picnic pork, cooked ham, Venetian loaf, corned beef, head cheese Epicure loaf, Smoked Dainty, blood and tongue loaf. Trade mark: A yellow strip or band applied longitudinally to the package or container. Claims use since April 15, 1938. Application serial No. 411,787.

**William Underwood Co., Watertown, Mass.** For canned deviled ham, frankfurts, sausages, deviled ham in glass jars and other products. Trade mark: UNDERWOOD, in combination with line drawing of "devil." Claims use since June 1, 1937. Application serial No. 411,513.

**H. Schoenfeld & Sons, Inc., New York City.** For sausage. Trade mark: PEP-RIKA, in combination with radiating rays and the supplementary words, "Powdered Sunshine." Claims use since May 18, 1937. Application serial No. 412,686.

**Pet Kitchens, Inc., Cold Spring and New York, N. Y.** For dog food. Trade mark: ANIMEAL, in combination with line drawing of dogs looking over top of fence. Claims use since November 1, 1938. Application serial No. 414,271.

## COOKING TIME REDUCED

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# Vegetable Oils

## WEEKLY MARKET REVIEW

COTTONSEED oil futures backed and filled over a modest range at New York during the past week in response to uncertainties over the foreign situation and fluctuations in grains and securities. There was nothing in the cottonseed oil situation to arouse speculative enthusiasm; cash demand was quiet and lard unsteady.

Fear of war led to bulges at times, but the market reacted immediately when the latter died down. Lack of developments in cotton crop legislation was discouraging to tired longs in oil.

There was a moderate bulge Wednesday on a March consumption report which exceeded expectations, but even this rally met hedge selling and commission house liquidation and failed to hold because of a belief that April distribution would prove disappointingly small. It was argued that consumers and distributors are fairly well stocked up due to liberal buying in March, and that demand will probably remain dull during the balance of this month.

### March Consumption Improves

While March consumption was better than in other recent months, amounting to 307,053 bbls. compared with 217,781 bbls. in February, it was smaller than the 361,218 bbls. in March last year. Distribution for the first eight months of the season ended with March was 2,101,000 bbls. against 3,149,000 bbls. for the same time last year. There has been roughly a one-third drop from the record consumption of last season.

Visible supply at the beginning of April totaled 2,385,200 bbls. as against 2,397,700 bbls. on April 1, 1938. On the basis of the 10-year average distribution for the last four months of the season, the oil carryover at the end of this season was estimated at 1,400,000 bbls. against 1,539,500 bbls. at the end of last season.

Consumption and stocks for the season to date follow:

#### CONSUMPTION.

	1938-39.	1937-38.
August	330,358	315,162
September	261,870	408,217
October	281,028	487,387
November	263,024	427,605
December	209,796	353,459
January	229,666	378,002
February	217,781	417,730
March	307,053	361,218

#### VISIBLE SUPPLY.

(End of month.)

	1938-39.	1937-38.
August	1,396,400	1,110,800
September	2,014,900	1,740,500
October	2,580,300	2,248,700
November	2,763,000	2,614,700
December	2,780,500	2,758,600
January	2,688,400	2,744,500
February	2,537,900	2,588,700
March	2,385,200	2,387,700

If consumption during the next four

months runs around 900,000 bbls., then carryover at the end of this season would be around 1,600,000 bbls., or slightly larger than last year.

Rainfall slowed up preparations for cotton planting in the Northern belt this week; there was a little planting in the East, but seeding was retarded in Texas.

**COCONUT OIL.**—The market was dull and steady at New York. Bulk was quoted at 2½c and tanks at 3¼c. The Pacific Coast market was 2½c with reports of resales at 2½c.

**CORN OIL.**—Crude sold at 6c, Indianapolis, with further offerings; mills generally were asking 6½c at other points. Refined was quoted at 7½c, New York.

**SOYBEAN OIL.**—Demand was slow on a basis of 4½c; mills were holding for 4½c.

**PALM OIL.**—Demand was slow at New York but the market was steady. Nigre was quoted at 3.05@3.10c and Sumatra around 2½c.

**PALM KERNEL OIL.**—The market was nominally 3½c, New York.

**OLIVE OIL FOOTS.**—Quiet conditions prevailed at New York. Foots were quoted around 6½c to slightly higher.

**PEANUT OIL.**—Crude was nominally 5½c, New York.

**COTTONSEED OIL.**—Valley and Southeast crude was quoted Wednesday at 5½c bid; Texas 5½c nominal at common points, Dallas, 5½c nominal.

Futures market transactions for the week. Crude was ½c per lb. up at 5%

### FRIDAY, APRIL 7, 1939.

Holiday. No market.

### SOUTHERN MARKETS

#### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 13, 1939.—Cotton oil futures were unchanged for week. Crude was ½c per lb. up at 5% per lb. Texas and 5½c per lb. elsewhere with no increase in offerings. Bleachable firm with more enquiry; soapstock slightly easier. March increased consumption encourages holders of oil, now in a limited number of hands, to expect better markets before new crop movement begins. Present dry weather is unfavorable for the new crop in South Texas.

#### Dallas

(Special Wire to The National Provisioner.)

Dallas, Texas, April 13, 1939.—Forty-three per cent cottonseed cake and meal, Dallas basis for interstate shipment, \$25.50. Basis prime cottonseed oil 5.20@5.25@5½c bid by location.

### SATURDAY, APRIL 8, 1939.

Holiday. No market.

### MONDAY, APRIL 10, 1939.

—Range.—			—Closing.—	
Sales.	High.	Low.	Bid.	Asked.
April	21	666	660	nom
May	24	685	675	663
June	28	702	688	693
Sept.	105	690	685	691
Oct.	28	702	688	693
Nov.	...	...	...	693

### TUESDAY, APRIL 11, 1939.

April	May	June	July	Aug.	Sept.	Oct.	Nov.
23	668	650	655	671	659	660	660
20	680	665	676	682	676	678	678
31	697	684	687	697	687	687	687
41	698	686	687	698	687	688	688

### WEDNESDAY, APRIL 12, 1939.

April	May	June	July	Aug.	Sept.	Oct.	Nov.
23	675	665	673	681	674	672	672
20	682	665	676	687	687	688	688
31	697	684	687	697	687	688	688
41	698	686	687	698	687	688	688

### THURSDAY, APRIL 13, 1939.

May	July	September	October	July	September	October
...	657	647	657	675	673	673
...	675	665	673	681	680	680
...	682	671	678	691	683	683
...	687	675	687	694	682	682
...	694	682	692	701	691	691
...	698	687	698	713	702	702

(See page 33 for later markets.)

### MARGARINE MATERIALS USED

Products used in margarine manufacture during February, 1939, compared with February, 1938:

Feb. 1939.	Feb. 1938.
Ingredient schedule of uncolored oleomargarine:	Ingredient schedule of uncolored oleomargarine:
Babassu oil	1,164,916
Cocnut oil	5,262,189
Corn oil	61,503
Cottonseed oil	9,397,515
Derivative of glycerine	77,635
Lecithin	7,059
Milk	5,395,467
Neutral lard	110,218
Oleo oil	1,270,772
Oleo stearine	25,593
Oleo stock	130,681
Palm kernel oil	43,980
Peanut oil	193,885
Salt	1,150,819
Soda (Benzzoate of)	11,133
Soya bean oil	4,365,905
Vitamin concentrate	1,724
Total	28,873,366
	37,710,702

Ingredient schedule of colored margarine:
Babassu oil
Cocnut oil
Color
Corn oil
Cottonseed oil
Derivative of glycerine
Lecithin
Milk
Neutral lard
Oleo oil
Oleo stearine
Oleo stock
Palm kernel oil
Peanut oil
Salt
Soda (Benzzoate of)
Soya bean oil
Vitamin concentrate
Total

### HULL OIL MARKETS

Hull, England, April 13, 1939.—Refined cotton oil, 20s. Egyptian crude was quoted at 17s.

# Hides and Skins

## WEEKLY MARKET REVIEW

### Chicago

**PACKER HIDES.**—Trading on a moderate scale this week established another  $\frac{1}{4}$ c decline in the packer hide market, with total reported sales so far amounting to about 65,000 hides, mostly Jan. to Mar. take-off but with early Aprils included in some instances. Some further quiet trading came to light at the week-end, bringing the total sales for last week to around 75,000 hides, a fair volume for the two weeks considering the unsettled condition of the market.

With the exception of native steers, couple packers have very few prior to late Mar. and early April hides left on hand. Improved seasonal quality should be manifest from now on, and there is hope that the demand will broaden shortly and include some buyers who are unable to use the earlier winter take-off and usually enter the market around this time of year.

Further heavy selling of securities early this week on more war-like news from Europe was reflected in the action of hide futures, which in turn weakened the spot market. The selling reached a climax on Tuesday, when futures dropped 80@85 points on heavy liquidation in June and Sept. contracts, setting off stop-loss orders on the way down; about half the loss was recovered before the close that day but futures are still 55@59 points below last Thursday's close.

Native steers are offered basis 9 $\frac{1}{4}$ c for heavies, although some feel a bid of 9 $\frac{1}{4}$ c would be accepted; one packer sold 1,200 all-heavy Jan. natives at 9c, from a less desirable point, for immediate shipment, having moved the light end earlier. Extreme light native steers are quoted 9 $\frac{1}{4}$ c nom., but well sold up and reversal of seasons.

Total of 9,000 Jan. to Mar. butt branded steers sold at 9 $\frac{1}{4}$ c, followed by 1,900 more Jan. to Apr. and 2,600 Mar.-Apr. also at 9 $\frac{1}{4}$ c. Total of 8,000 Jan. to Mar. Colorados sold at 8 $\frac{1}{4}$ c, with 3,900 Mar.-Apr. going at same figure. One lot of 2,000 Jan. to Mar. heavy Texas steers sold at 9 $\frac{1}{4}$ c. Light Texas steers last sold previous week at 9c and stocks light. Extreme light Texas steers quoted 8 $\frac{1}{4}$ c nom.

Heavy native cows are available at 8 $\frac{1}{4}$ c for winter take-off. Light native cows are quoted 9 $\frac{1}{4}$ c nom., with some heavy average northern point take-off offered that basis; couple cars moved on re-sale late this week at 9c, said to have been 1934 and 1935 take-off. One lot of 5,000 mostly April branded cows sold early at 9c; one packer sold 23,500 Jan. to Mar. branded cows at 8 $\frac{1}{4}$ c, and 2,200 Mar.-Apr. sold later also at 8 $\frac{1}{4}$ c.

One packer sold 2,900 Aug. to Mar. native bulls late last week at 7c; another

sold 1,200 Feb.-Mar. natives early this week at 7c, and 200 branded bulls at 6c.

Total federal inspected cattle slaughtered during Mar. was 773,801 head, compared with 652,567 in Feb. and 809,257 in Mar. 1938; calf slaughter in Mar. was 478,416 head, as against 384,789 in Feb. and 505,619 in Mar. 1938.

**OUTSIDE SMALL PACKER HIDES.**—There were unconfirmed reports of some trading in outside small packer all-weight natives basis 8 $\frac{1}{4}$ c, selected, Chgo. freight, but offerings are light and scattered. Some killers seem content to hold hides in expectation of an improved market later and offerings are generally held higher. Tanner buyers show very little interest, except possibly in very light average stock.

**PACIFIC COAST.**—No action reported as yet to establish the Coast market; March hides still unsold and said to be offered at 7 $\frac{1}{4}$ c, flat, for steers and cows, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—The South American market was active despite the week-end holiday, with a lower trend. A pack of 4,000 LaPlatas steers sold early at 65 pesos, equal to 10 $\frac{1}{4}$ c, c.i.f. New York, as against 70 pesos or 10 $\frac{1}{4}$ c paid early last week. Later, 4,000 LaPlatas moved at 64 pesos or 10c. Considerable activity followed, with 9,000 LaPlatas, 4,000 Anglo Dock Sud, and 2,500 Rosario standard steers all moving at 61 $\frac{1}{2}$  pesos or 9 $\frac{1}{4}$ 16c; 6,000 Rio Grande steers moved equal to about 9 $\frac{1}{4}$ c. These hides now running late autumn quality, due to reversal of seasons.

**LATER:** S. A. market shade higher; 4,000 La Platas sold at 63 pesos equal to 9 $\frac{1}{4}$ c c.i.f. New York.

**COUNTRY HIDES.**—Country hides are quotable only in a nominal way, due to lack of activity. It is difficult to buy all-weights and also difficult to sell most selections at present levels; extremes are wanted at present nominal quotations but holders not inclined to offer. In a general way, untrimmed all-weights are quoted around 7 $\frac{1}{4}$ c, selected, del'd Chgo. Heavy steers and cows are offered freely at 6 $\frac{1}{2}$ @6 $\frac{1}{4}$ c but there has been no demand. Trimmed buff weights quoted 7 $\frac{1}{4}$ @8c top nom. There are inquiries for extremes but 9 $\frac{1}{4}$ @10c asked trimmed, considerably over packer light cows. Bulls quoted 5@5 $\frac{1}{4}$ c nom. Glue hides are well sold up at 6@6 $\frac{1}{4}$ c. All-weight branded hides are scarce and quoted 7@7 $\frac{1}{4}$ c nom.

**CALFSKINS.**—Packer calfskins have been kept fairly well sold up and appear to be held firmly at 18c for northern heavies, with bids of 17 $\frac{1}{2}$ c declined this week. April River point heavies last sold at 17c, and lights under 9 $\frac{1}{4}$  lb. at 17c; these figures are asked.

**LATER:** One packer sold 8,000 Feb.-

Mar. southern calf at 12 $\frac{1}{2}$ c; another packer credited with selling southerns also.

Trading was indicated this week in city calfskins to the extent of at least a mixed car at 13 $\frac{1}{2}$ c for 8/10 lb. and 15c for 10/15 lb., although no confirmation was forthcoming; some offerings now available this basis, and production of lights should increase from now on. Outside cities, 8/15 lb., quoted around 14c nom.; straight countries 10@10 $\frac{1}{2}$ c flat. Chgo. city light calf and deacons last sold at \$1.05 and no offerings reported; buyers talking around 10c less.

**KIPSKINS.**—There has been some what limited trading so far in packer kipskins around 1 $\frac{1}{2}$ c under last sales. Northern native kips are offered at 13c and bid of 12 $\frac{1}{4}$ c declined; one packer sold 3,700 southern native kips at 12 $\frac{1}{2}$ c. On this basis northern over-weights are quotable around 12c nom. Three packers moved total of about 6,000 Dec. to Mar. branded kips at 10 $\frac{1}{2}$ c.

Chicago city kipskins were last reported sold at 12c but no bids at present and buyers talking down to 11c; some quote 11 $\frac{1}{4}$ @12c nom., tending toward inside figure. There were indications of a few over-weights having moved around 10 $\frac{1}{2}$ c. Outside cities 11@11 $\frac{1}{4}$ c nom.; straight countries 9 $\frac{1}{4}$ @10c flat.

Packers are well sold up on regular slunks, with 80c last paid for Mar. skins.

**HORSEHIDES.**—Demand has dried up for horsehides and quotations nominal. Good city renderers, with manes and tails, quoted \$3.20@3.30, selected, f.o.b. nearby points; buyers talk not over \$3.10 but no offerings reported that basis. Ordinary trimmed renderers \$2.85@3.00 nom., del'd Chgo.; mixed city and country lots \$2.50@2.75, according to quality.

**SHEEPSKINS.**—Dry pelts accumulating and quoted 13@13 $\frac{1}{2}$ c nom. Volume production of shearlings appears to be slow getting under way and offerings still moderate. One packer reports selling a car this week at steady prices of 75c for No. 1's, 42 $\frac{1}{2}$ c for No. 2's and 20c for No. 3's or clips; another packer sold 2,000, with a few No. 1's at 70c, No. 2's at 35c and No. 3's at 17 $\frac{1}{2}$ c. Some small packer stock, running half No. 3's, reported at 15c flat, others at 17 $\frac{1}{2}$ c flat. Pickled skins appear firm, with liberal sales earlier at \$3.00 per doz. and \$3.25 later paid; some now talking \$3.50. No California lambs offered as yet, killers talking up to \$3.75@4.00 in a nominal way. Packer wool pelts quoted generally around \$1.80 per cwt. live lamb, although one outside packer is reported to have secured \$1.95 per cwt. recently for April lambs.

### New York

**PACKER HIDES.**—Packer hide market quiet and nominally on a parity with the western market. One packer, at last reports, was holding March production of branded steers; three held Jan. to Mar. native steers and two are thought to hold a few Dec. natives.

**CALFSKINS.**—Collectors sold a total of about 20,000 calfskins early, the 4-5's

going at \$1.00, 5-7's at \$1.20, 7-9's at \$1.65 and 9-12's \$2.50, the heavy end showing most steadiness; buyers' ideas now 5@10c lower. No sales reported on packer calf, which are quoted nominally around \$1.10 for 4-5's, \$1.50 for 5-7's, \$1.95@2.00 for 7-9's and \$2.75 for 9-12's.

### NEW YORK HIDE FUTURES

Saturday, Apr. 8, 1939.—Holiday. No quotations.

Monday, Apr. 10, 1939.—New: June 10.20; Sept. 10.58@10.60; Dec. 10.90@10.95; Mar. 11.22 n; 209 lots; 2@11 lower. Old: June 9.30 n; Sept. 9.55 n; no sales; 5 lower.

Tuesday, Apr. 11, 1939.—New: June 9.72@9.75; Sept. 10.10@10.13; Dec. 10.45@10.53; Mar. 10.77 n; 565 lots; 45@48 lower. Old: June 8.85 n; Sept. 9.10 n; 2 lots; 45 lower.

Wednesday, Apr. 12, 1939.—New: June 9.85; Sept. 10.23; Dec. 10.57 b; Mar. 10.89 n; 278 lots; 12@13 higher. Old: June 8.95 n; Sept. 9.20 n; no sales; 10 higher.

Thursday, Apr. 13, 1939.—New: June 9.70; Sept. 10.05@10.08; Dec. 10.42 n; Mar. 10.76 n; 249 lots; 13@18 lower. Old: June 8.80 n; Sept. 9.05 n; no sales; 15 lower.

Friday, Apr. 14, 1939.—New: June 9.65@9.67; Sept. 10.05@10.10; Dec. 10.42 n; Mar. 10.75 n; 214 lots; unchanged to 5 lower. Old: June 8.80; Sept. 9.05 n; 4 lots; closing unchanged.

### CHICAGO HIDE FUTURES

Saturday, Apr. 8, 1939.—Close: June 10.15 n; Sept. 10.50 n; no sales; unchanged.

Monday, Apr. 10, 1939.—Close: June 10.15 n; Sept. 10.50 n; no sales; unchanged.

Tuesday, Apr. 11, 1939.—Close: June 9.35; Sept. 10.10 ax; 3 lots; 40@80 lower.

Wednesday, Apr. 12, 1939.—Close: June 9.65; Sept. 10.10 n; 2 lots; unchanged to 30 higher.

Thursday, Apr. 13, 1939.—Close: June 9.65 n; Sept. 10.10 n; no sales; unchanged.

Friday, Apr. 14, 1939.—Close: June 9.60 ax; Sept. 10.05 ax; no sales; closing 5 lower.

### PRODUCE IN COLD STORAGE

Cold storage holding of butter, cheese, and eggs on April 1, 1939:

	Apr. 1,	Apr. 1,	5-yr. av.
	1939.	1938.	1933-37.
	M lbs.	M lbs.	M lbs.
Butter, creamery	78,806	14,047	9,537
Butter, packing stock	37	87	
Cheese, American	68,817	66,381	61,414
Cheese, Swiss	4,353	5,482	4,313
Cheese, brick & Munster	483	483	763
Cheese, Limburger	552	254	613
Cheese, all other varieties	7,409	6,462	5,140
Eggs, shell, cases	1,094	1,303	1,248
Eggs, frozen, lbs.	60,508	96,475	54,718
Eggs, frozen, case equivalent	1,729	2,756	1,563
Total case equivalent, both shell & frozen	2,823	4,059	2,811

# Week's Closing Markets

### FRIDAY'S CLOSINGS

#### Provisions

Hog products were dull and about steady the latter part of the week on mixed trade but market was marking time pending European developments. Cash lard trade was satisfactory.

#### Cottonseed Oil

Cotton oil was quiet and about steady. Cash trade was slow but uncertain European outlook caused a waiting attitude. Southeast and Valley crude 5½c, sales and bid; Texas crude sold at 5.25@5.30c.

Quotations on bleachable cottonseed oil at close of market on Friday were: May 6.60@6.64; July 6.78@6.20; Sept. 6.88@6.90; Oct. 6.90@6.91; sales 69 lots. Closing firm.

#### Tallow

New York extra tallow, 5½c lb., f.o.b.

#### Stearine

Stearine, 5½c lb.

#### Friday's Lard Markets

New York, April 14, 1939.—Prices are for export. Lard, prime western, 6.70c; middle western, 6.60c; city, 6½@6¾c; refined continent, 6¾@6¾c; South American, 6¾@7c, Brazil kegs, 7½c; shortening, 8.75c carlots.

#### CUBA TAKES MORE U. S. LARD

Cuban imports of U. S. lard in February totaled 4,907,662 lbs., an increase of more than 30 per cent over the amount imported in the corresponding month a year ago. The continued decline in price of American lard further displaced other shortenings in the Cuban market, it is reported—notably compound and mixed lards. Sales of compound showed substantial declines while demand for mixed lard was practically non-existent. Sales of edible oils were less affected by lower lard prices.

#### ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to April 14, 1939: To the United Kingdom, 98,096 quarters; to the Continent, 57,838. Two weeks ago to the United Kingdom 146,419 quarters; to the Continent, 38,436.

#### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended April 8, 1939, were:

Week	Previous	Same
Apr. 8.	Week.	Time '38.
Cured Meats, lbs.	12,321,000	16,168,000
Fresh Meats, lbs.	36,712,000	53,074,000
Lard, lbs.	1,228,000	3,388,000
		2,405,000

### CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Apr. 14, 1939, with comparisons:

#### PACKER HIDES.

	Week ended	Prev.	Cor. week,
	Apr. 14.	week.	(Rev.)
Hvy. nat. stra.	9½@9½	9½@9½	9
Hvy. Tex. stra.	9½	9½	9
Hvy. butt brnd'd stra.	9½	9½	9
Hvy. Col. stra.	9½@8½	9½@9	8½
Ex-light Tex. stra.	8½	9½	7½
Brnd'd cows	6@6½	6@6½	7½
Hvy. nat. cows	8½@8½	8½@8½	7½
Lt. nat. cows	6½@6½	6½@6½	8
Nat. butts	6@6½	7@7½	7
Brnd'd bulls	6@6½	6@6½	6@6
Calfskins	17@18	17@18	14@14
Kips, nat.	13½@13½	14½@14½	9½@9½
Kips, ov-wt.	12@12½	12@12½	9@9
Kips, brnd'd	10@10½	12@12½	7½@7½
Slunks, reg.	6@80	6@80	6@60
Slunks, hrs.	35	35@40	30@30

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

#### CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	8½@8½	8½@8½	9@9	7@7½
Brnd'd	8@8½	8½@8½	6½@6½	6@6
Nat. bulls	6@6½	6@6½	5½@5½	5@5½
Brnd'd bulls	5@5½	5@5½	5@5½	5@5½
Calfskins	13½@15	14@15	11@11½	11@11½
Kips	11½@12½	11½@12½	8@8½	8@8½
Slunks, reg.	10@10½	10@10½	8@8½	8@8½
Slunks, hrs.	30@30	30@30	20@20	20@20

#### COUNTRY HIDES.

Hvy. steers	6½@6½	6½@6½	7@7
Hvy. cows	6½@6½	6½@6½	6½@6½
Buffs	7½@7½	8@8½	8½@8½
Extremes	9½@10	10@10½	7½@7½
Bulls	5@5½	5½@5½	5@5½
Calfskins	10@10½	10@10½	8@8½
Kipskins	9½@10	10@10½	7@7
Horsehides	2.50@3.30	2.75@3.35	2.00@2.80

Pkr. shearigs.	70	@75	70	@75	50	@55
Dry pelts	13	@13½	13	@14	10	@10½

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Apr. 8, 1939, were 4,758,000 lbs.; previous week 4,471,000 lbs.; same week last year, 4,326,000 lbs.; from January 1 to Apr. 8, 1939, 75,474,000 lbs.; a year ago, 63,572,000 lbs.

Shipments of hides from Chicago for the week ended Apr. 8, 1939, were 3,504,000 lbs.; previous week, 3,707,000 lbs.; same week last year, 4,294,000 lbs.; from January 1 to Apr. 8, 1939, 55,391,000 lbs., and a year ago, 61,458,000 lbs.

### BRITISH PROVISION MARKETS

Liverpool, April 13, 1939.—General provision market dull; fair demand for A. C. ham and lard.

Friday prices were: Hams, American cut, 92s; Canadian hams (A.C.), 100s; bellies, English, 67s; Wiltshires, 74s; Cumberlands, 69s; Canadian Wiltshires, 79s; lard 35s 6d.

### MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended April 13 were 672,828 lbs. lard and 90,455 lbs. bacon.

# Live Stock Markets

WEEKLY REVIEW

## INSPECTED LIVESTOCK SLAUGHTER IN MARCH

FEDERALLY inspected slaughter of all classes of livestock was greater in March than in February and for hogs was considerably above the level of March, 1938. The upturn in kill of cattle and calves matched a similar trend in 1938 and the increase in slaughter of sheep and lambs, while small, was seasonal.

The increase in hog slaughter in March reversed the usual seasonal trend in which hog runs decline with the close of the winter marketing season.

Inspected slaughter in March compared with February and with March, 1938, was as follows:

MARCH SLAUGHTERS			
	March, 1939	February, 1939	March, 1938
Cattle	773,801	652,567	809,257
Calves	478,416	384,789	505,619
Sheep and lambs	1,473,069	1,360,964	1,427,623
Hogs	3,229,120	2,890,428	2,610,231

A comparison of March slaughter of cattle, hogs and sheep in each of the past 10 years follows:

10-YEAR KILL			
March	Cattle	Hogs	Sheep
1930	773,801	3,229,120	1,473,069
1931	809,257	2,610,231	1,427,623
1932	825,380	3,032,674	1,311,638
1933	763,067	2,617,246	1,373,784
1934	685,723	2,158,457	1,374,101
1935	771,244	3,039,024	1,242,450
1936	617,009	3,601,774	1,413,357
1937	632,631	3,664,002	1,427,739
1938	635,449	3,522,911	1,323,565
1939	615,355	3,392,302	1,357,992
1940	631,778	3,645,301	1,006,305
10-year 1929-38 avg.	698,689	3,128,362	1,325,855

While federally inspected slaughter of cattle in March was smaller than in March 1938 and 1937, it exceeded the number killed in any other March in recent years. Sheep slaughter during March was the highest on record for this month; hog kill was also high.

## CATTLE ON FEED

Number of cattle on feed for market in the eleven Corn Belt states on April 1 was about 13 per cent larger than a year earlier, it is estimated by the U. S. Bureau of Agricultural Economics. This increase was equivalent to about 160,000 head. Though the increase this year follows an estimated increase of 20 per cent on April 1, 1938, over April 1, 1937, the number on feed in early April this year is not yet back to the number on the corresponding date in most of the 15 years prior to 1934. The number on feed January 1, 1939, was estimated as 7 per cent larger than a year earlier compared with the increase of 13 per cent on April 1.

Number on feed on April 1 this year was larger than last in all of the states, with the largest increases in the Western Corn Belt. Moderate increases in the Eastern Corn Belt States bring the number on feed in these states on April 1 to the highest level for the past ten years. The number in the Western Corn Belt, however, is still considerably below the average for the pre-drought years, 1929-1933.

Reports from a large number of Corn Belt feeders giving the months in which they expected to market cattle on feed April 1, show that the proportion to be

marketed during the three months, April through June, was a little larger than the very small proportion reported last year, but was much below the proportion reported in any of the preceding ten years. The proportion to be marketed after August 1 was the largest, with the exception of last year, in the ten years. These marketing intention reports would indicate that the supply of fed cattle would be larger than last year in most months from April through early fall, with the largest increases in July and August.

## CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., April 13, 1939.—At 20 concentration points and 10 packing plants in Iowa and Minnesota hog receipts gradually increased each day this week and the four-day total was about 17 per cent over week ago and 31 per cent over year ago. Present quality was much improved. Current prices were mostly steady but in spots were 5¢ lower than last week.

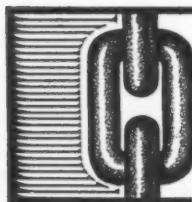
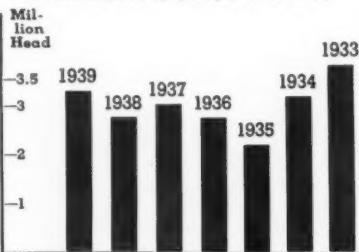
Good to choice, 180-220-lb., \$6.70@7.10; mostly \$6.70@6.95 at yards and \$6.90@7.05 at plants; 220-250-lb., \$6.60@7.00; mostly \$6.75@6.95 at plants; 250-270-lb., \$6.40@6.85; bulk at plants \$6.55@6.75; 270-290-lb., \$6.30@6.65, generally \$6.40 up; 290-350-lb., \$6.10@6.55; few outside weights down to \$6.00. Better 160-180-lb., \$6.50@7.00; good sows, 350-lb. down, \$5.85@6.10, few \$6.15; 350-425-lb., \$5.70@6.05; 425-550-lb., \$5.50@5.90.

Receipts for week ended April 13:

	This week.	Last week.
Friday, April 7	22,600	15,200
Saturday, April 8	18,900	14,400
Monday, April 10	27,700	24,900
Tuesday, April 11	16,200	16,100
Wednesday, April 12	19,200	16,600
Thursday, April 13	21,200	14,100

## MARCH HOG KILL HIGH

(March hog kill by years, 1933 to 1939.)



**THE VITAL LINK  
BETWEEN YOU AND  
ECONOMICAL BUYING**

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BEMIS BRO. BAG CO. • ST. LOUIS • BROOKLYN

## CANADIAN LIVESTOCK PRICES

	STEERS.		
	Week ended April 6.	Last week.	Same week 1938.
Top Prices			
Toronto	\$ 7.85	\$ 7.60	\$ 6.75
Montreal	7.75	7.85	6.75
Winnipeg	7.00	7.25	6.25
Calgary	7.00	7.00	6.25
Edmonton	6.50	6.50	6.00
Prince Albert	6.50	6.50	5.50
Moose Jaw	6.35	6.50	5.75
Saskatoon	6.50	7.00	6.50
Regina	6.25	6.50	6.00
Vancouver	7.50	7.00	...
VEAL CALVES.			
Toronto	\$10.50	\$10.00	\$10.50
Montreal	8.00	7.50	7.00
Winnipeg	8.00	7.50	7.00
Calgary	7.50	7.75	8.50
Edmonton	7.00	7.50	8.00
Prince Albert	6.00	6.50	6.00
Moose Jaw	6.50	7.00	6.50
Saskatoon	7.50	7.50	7.50
Regina	7.00	8.00	...
Vancouver	8.00	5.50	...
BACON HOGS.			
Toronto	\$ 8.75	\$ 9.25	\$ 10.40
Montreal <sup>1</sup>	9.25	10.75	10.75
Winnipeg	9.50	9.00	9.75
Calgary	8.00	9.00	9.75
Edmonton	8.50	8.75	9.75
Prince Albert	8.10	9.00	9.75
Moose Jaw	8.20	8.85	9.85
Saskatoon	8.50	9.25	9.75
Regina	8.20	8.85	...
Vancouver	8.65	8.90	...
GOOD LAMBS.			
Toronto	\$10.00	\$ 9.10	\$ 9.50
Montreal	9.00	10.00	8.00
Winnipeg	8.25	8.25	8.50
Calgary	6.75	7.25	8.00
Edmonton	7.50	7.75	8.50
Prince Albert	6.00	...	...
Moose Jaw	7.00	...	...
Saskatoon	6.00	...	...
Regina	7.25	7.25	...
Vancouver	...	...	...

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, April 13, 1939, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (soft & oily not quoted). CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL

BARROWS AND GILTS:

Good-choice:						
140-160 lbs.	\$ 6.75@	7.20	\$ 6.40@	6.90	\$ 6.60@	6.85
160-180 lbs.	7.10@	7.35	6.50@	7.05	6.70@	6.90
180-200 lbs.	7.15@	7.40	7.00@	7.10	6.80@	7.00
200-220 lbs.	7.15@	7.40	7.00@	7.10	6.90@	7.00
220-250 lbs.	7.10@	7.35	7.00@	7.10	6.80@	6.95
250-280 lbs.	6.90@	7.20	6.75@	7.05	6.70@	6.90
280-350 lbs.	6.75@	7.00	6.65@	6.90	6.55@	6.75

Medium:

140-160 lbs.	6.50@	7.10	6.35@	6.65	...	6.75@	7.00	
160-180 lbs.	6.65@	7.15	6.40@	6.90	6.60@	6.90	6.75@	7.00
180-200 lbs.	6.75@	7.15	6.40@	6.90	6.60@	6.90	6.75@	7.00

PACKING SOWS:

Good:						
275-350 lbs.	6.40@	6.65	6.35@	6.50	6.30@	6.50
350-425 lbs.	6.30@	6.45	6.25@	6.40	6.00@	6.15
425-550 lbs.	6.15@	6.40	5.90@	6.35	5.85@	6.10

Medium:

275-350 lbs.	5.75@	6.40	5.75@	6.35	5.85@	6.15
350-425 lbs.	5.75@	6.40	5.75@	6.35	5.85@	6.15

PIGS (Slaughter):

Good-choice, 100-140 lbs.	6.25@	7.00	6.25@	6.55	...	7.00@	7.50
Medium, 100-140 lbs.	5.75@	6.75	5.85@	6.35	...	5.85@	6.35

Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	11.50@	12.75	10.50@	11.50	10.50@	11.75	10.25@	11.50
900-1100 lbs.	11.75@	13.00	11.00@	12.00	11.00@	12.25	10.50@	12.00
1100-1300 lbs.	11.75@	13.25	11.25@	12.25	11.00@	12.25	10.75@	12.25
1300-1500 lbs.	12.00@	13.25	11.00@	12.25	11.00@	12.50	10.50@	12.00

STEERS, good:

750-900 lbs.	9.50@	11.75	9.50@	10.75	9.00@	11.00	9.25@	10.25
900-1100 lbs.	9.75@	11.75	9.75@	11.25	9.25@	11.00	9.50@	10.75
1100-1300 lbs.	10.00@	12.00	9.75@	11.25	9.50@	11.00	9.50@	11.00

STEERS, medium:

750-1100 lbs.	8.75@	9.75	8.25@	9.25	8.25@	9.50	8.00@	9.50
1100-1300 lbs.	8.75@	10.00	8.50@	9.75	8.50@	9.50	8.25@	9.50

STEERS, common (plain):

750-1100 lbs.	7.50@	8.75	7.50@	8.50	7.25@	8.50	7.25@	8.25
1100-1500 lbs.	7.00@	12.00	6.95@	11.50	6.75@	11.50	6.75@	11.00

STEERS AND HEIFERS:

Choice, 550-750 lbs.	10.25@	12.25	9.75@	11.00	9.75@	10.75	9.75@	10.75
Good, 550-750 lbs.	9.25@	10.50	8.50@	9.75	8.50@	9.50	8.50@	9.50

HEIFERS:

Choice, 750-900 lbs.	10.25@	11.50	9.75@	10.75	9.50@	10.75	9.50@	10.50
Good, 750-900 lbs.	9.25@	10.25	9.00@	9.75	8.50@	9.50	8.50@	9.50
Medium, 550-900 lbs.	8.25@	9.25	8.25@	9.00	7.50@	8.50	7.50@	8.50
Common (plain), 550-900 lbs.	6.75@	8.25	7.00@	8.25	6.25@	7.50	6.50@	7.50

COWS, all weights:

Choice	8.00@	8.75	7.25@	8.25	6.75@	7.50	6.75@	7.50
Good	7.25@	8.00	7.25@	8.00	6.65@	7.00	6.65@	6.75
Medium	6.50@	7.25	6.50@	7.25	6.25@	6.75	6.25@	6.75
Common (plain)	6.15@	6.50	5.75@	6.50	5.75@	6.25	5.75@	6.25
Low cutter and cutter	4.50@	6.15	4.25@	5.75	4.25@	5.75	4.25@	5.75

BULLS (Ylgs. excl.), all weights:

Good	7.25@	7.50	7.00@	7.50	6.85@	7.25	6.75@	7.25
Medium	7.00@	7.35	6.25@	7.00	6.65@	6.90	6.00@	6.75
Cutter and common (plain)	6.25@	7.00	5.50@	6.25	5.75@	6.65	5.50@	6.25
Cutter and common (plain)	6.00@	7.00	5.50@	6.75	5.00@	6.00	5.00@	6.00

CALVES, 250-400 lbs.:

Choice	7.50@	8.50	8.00@	9.50	8.00@	9.50	8.50@	9.50
Good	6.50@	7.50	7.00@	8.00	7.00@	8.00	7.50@	8.50
Medium	5.50@	6.50	6.00@	7.00	6.00@	7.00	6.50@	7.50
Common (plain)	5.00@	5.50	5.00@	6.00	5.00@	6.00	5.50@	6.50

\*Slaughter Lambs and Sheep:

SPRING LAMBS:

Choice (closely sorted)	10.35@	10.40	9.90@	10.00	9.75@	10.45	9.65@	9.85
Good & choice	9.85@	10.35	9.50@	10.00	9.50@	9.75	9.40@	9.90
Medium & good	8.75@	9.50	8.50@	9.25	8.25@	9.25	8.25@	9.40
Common (plain)	7.75@	8.25	7.50@	8.25	7.50@	8.25	7.00@	8.00

LAMBS:

Choice (closely sorted)	10.35@	10.40	9.90@	10.00	9.75@	10.45	9.65@	9.85
Good	9.85@	10.35	9.50@	10.00	9.50@	9.75	9.40@	9.90
Medium	8.75@	9.50	8.50@	9.25	8.25@	9.25	8.25@	9.40
Common (plain)	7.75@	8.25	7.50@	8.25	7.50@	8.25	7.00@	8.00

LAMBS (Shorn):

Choice (closely sorted)	8.90@	9.00	8.25@	9.50	8.00@	9.50	8.50@	9.50

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 8, 1939, as reported to The National Provisioner:

### CHICAGO.

Armour and Company, 2,002 hogs; Swift & Company, 2,656 hogs; Wilson & Co., 2,733 hogs; Western Packing Co., Inc., 852 hogs; Agar Packing Co., 3,780 hogs. Shippers, 2,725 hogs; Others, 19,641 hogs.

Total: 24,427 cattle; 5,980 calves; 33,789 hogs; 56,760 sheep.

### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,249	577	2,240	8,034
Cudahy Pkg. Co.	1,534	444	1,091	5,541
Swift & Company	1,659	403	1,422	5,446
Wilson & Co.	1,344	476	1,112	4,542
Ind. Pkg. Co.	—	—	202	—
Kornblum Pkg. Co.	814	—	1,145	719
Others	3,311	224	1,134	5,880
Total	11,911	2,124	7,201	29,443

### OMAHA.

	Cattle and Calves.	Hogs.	Sheep.	
Armour and Company	4,480	3,002	5,865	
Cudahy Pkg. Co.	—	3,011	2,125	5,866
Swift & Company	3,644	1,145	1,777	719
Wilson & Co.	1,261	—	1,777	6,834
Others	—	—	7,986	—
Total	14,061	cattle and calves; 16,333 hogs; 20,024 sheep.		

### EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,190	1,460	9,274	4,052
Swift & Company	2,076	1,675	4,300	3,348
Hunter Pkg. Co.	1,029	655	3,935	111
Heil Pkg. Co.	—	—	2,399	—
Krey Pkg. Co.	—	—	1,453	—
Laclede Pkg. Co.	—	—	2,163	—
Sieflo Pkg. Co.	—	—	1,248	—
Shippers	1,571	1,855	11,371	235
Others	2,731	300	3,605	1,042
Total	9,597	5,445	36,748	8,788
Not including 739 cattle, 3,287 calves, 25,782 hogs, and 550 sheep bought direct.				

### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,405	399	4,267	12,199
Armour and Company	1,598	363	3,630	6,467
Others	906	148	1,601	3,346
Total	3,909	910	9,498	22,012
Not including 1,407 hogs bought direct.				

### SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,151	65	4,071	2,157
Armour and Company	2,069	68	3,479	2,385
Swift & Company	2,295	83	2,775	1,977
Shippers	2,578	18	6,101	475
Others	296	14	80	2
Total	10,289	248	16,566	6,996
Not including 57 cattle and 1,016 hogs bought direct.				

### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,523	616	3,014	2,369
Wilson & Co.	1,176	713	3,062	2,053
Others	269	—	20,091	3
Total	2,968	1,349	7,167	4,425
Not including 57 cattle and 1,016 hogs bought direct.				

### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,314	120	1,066	3,220
Swift & Company	719	75	1,061	12,479
Cudahy Pkg. Co.	621	44	600	4,459
Others	1,180	308	1,216	13,940
Total	4,140	587	3,943	32,098

### FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,069	689	2,682	4,157
Swift & Company	1,935	1,048	2,954	4,544
Blue Bonnet Pkg. Co.	153	44	219	1
City Pkg. Co.	186	47	519	—
Rosenthal Pkg. Co.	28	2	70	15
Total	4,381	1,830	6,444	8,717

### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,776	2,271	8,130	1,951
Cudahy Pkg. Co.	560	1,473	—	322
Ritkin Pkg. Co.	614	50	—	—
Swift & Company	4,706	4,018	10,326	4,227
United Pkg. Co.	2,273	—	87	—
Others	2,401	1,259	—	—
Total	13,333	9,153	18,456	6,500

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,356	659	3,350	4,779
Dold Pkg. Co.	429	123	954	—
Wichita D. B. Co.	20	—	—	—
Others	66	—	—	—
Fred W. Dold	109	—	596	1
Sunflower Pkg. Co.	42	—	288	—
Pioneer Cattle Co.	22	—	—	—
Keefe Pkg. Co.	132	—	—	—
Total	2,176	782	5,188	4,780
Not including 24 cattle and 2,260 hogs bought direct.				

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,704	6,755	6,028	1,309
Armour & Co. Mill.	1,022	3,342	—	—
N. Y. B. D. M. Co.	107	—	—	—
Shippers	293	87	95	2
Others	820	925	100	323
Total	3,626	11,059	6,223	1,634

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,049	624	11,938	2,247
Armour and Company	660	2,022	—	—
Hilgemire Bros.	10	—	1,000	—
Stumpf Bros.	—	—	139	—
Meler P. Co.	50	5	246	—
Stark & Wetzel	123	42	390	—
Wabnitz and Deters	28	68	267	70
Maas Hartman Co.	41	—	—	—
Shippers	1,353	1,332	15,877	2,169
Others	734	120	175	94
Total	4,130	2,470	32,254	4,580

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Galli's Sons	489	501	7,499	582
E. Kahn's Sons Co.	—	—	—	—
Lohrey Packing Co.	4	—	245	—
H. H. Meyer Pkg. Co.	14	—	4,509	—
J. Schlachter's Sons	106	159	—	20
J. F. Schrot P. Co.	207	380	—	0
Shippers	142	—	2,784	—
Others	1,323	936	653	356
Total	2,325	1,904	19,013	1,327
Not including 258 cattle, 20 calves, 2,470 hogs and 1,068 sheep bought direct.				

## RECAPITULATION.†

### CATTLE.

	Week ended	Cor. week,	Prev. week,
Chicago	24,427	29,300	31,018
Kansas City	11,911	11,078	9,929
Omaha*	14,061	13,535	13,254
East St. Louis	9,597	9,843	11,483
St. Joseph	3,908	3,562	3,369
Sioux City	10,289	7,998	10,096
Oklahoma City	2,176	2,731	2,952
Wichita	—	2,947	2,947
Denver	4,140	4,422	5,219
St. Paul	13,333	13,204	12,413
Milwaukee	3,626	4,183	4,022
Indianapolis	4,130	5,774	6,848
Ft. Worth	2,325	2,276	2,368
Total	111,273	114,959	119,014

### HOGS.

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Ft. Worth
Total	33,789	43,486	34,122	7,201	7,227	5,359	20,023	20,149	21,149	21,149	21,149	21,149	21,149
Chicago	—	—	—	—	—	—	—	—	—	—	—	—	—
Kansas City	—	—	—	—	—	—	—	—	—	—	—	—	—
Omaha	—	—	—	—	—	—	—	—	—	—	—	—	—
East St. Louis	—	—	—	—	—	—	—	—	—	—	—	—	—
St. Joseph	—	—	—	—	—	—	—	—	—	—	—	—	—
Sioux City	—	—	—	—	—	—	—	—	—	—	—	—	—
Oklahoma City	—	—	—	—	—	—	—	—	—	—	—	—	—
Wichita	—	—	—	—	—	—	—	—	—	—	—	—	—
Denver	—	—	—	—	—	—	—	—	—	—	—	—	—
St. Paul	—	—	—	—	—	—	—	—	—	—	—	—	—
Milwaukee	—	—	—	—	—	—	—	—	—	—	—	—	—
Indianapolis	—	—	—	—	—	—	—	—	—	—	—	—	—
Ft. Worth	—	—	—	—	—	—	—	—	—	—	—	—	—

### SHEEP.

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Ft. Worth
Total	56,760	46,700	61,743	—	—	—	—	—	—	—	—	—	—
Chicago	—	—	—	—	—	—	—	—	—	—	—	—	—
Kansas City	—	—	—	—	—	—	—	—	—	—	—	—	—
Omaha	—	—	—	—	—	—	—	—	—	—	—	—	—
East St. Louis	—	—	—	—	—	—	—	—	—	—	—	—	—
St. Joseph	—	—	—	—	—	—	—	—	—	—	—	—	—
Sioux City	—	—	—	—	—	—	—	—	—	—	—	—	—
Oklahoma City	—	—	—	—	—	—	—	—	—	—	—	—	—
Wichita	—	—	—	—	—	—	—	—	—	—	—	—	—
Denver	—	—	—	—	—	—	—	—	—	—	—	—	—
St. Paul	—	—	—	—	—	—	—	—	—	—	—	—	—
Milwaukee	—	—	—	—	—	—	—	—	—	—	—	—	—
Indianapolis	—	—	—	—	—	—	—	—	—	—	—	—	—
Ft. Worth	—	—	—	—	—	—	—	—	—	—	—	—	—

### Total

208,084 195,924 285,105

\*Cattle and calves.

†Not including directs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

### \*RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon. April 3	7,451	1,582	12,522	16,304
Tues. April 4	4,168	3,001	12,882	7,432
Wed. April 5	7,512	1,265	8,068	5,850
Thurs. April 6	6,049	1,403	8,324	11,045
Fri. April 7	1,216	537	7,477	12,240
Sat. April 8	200	100	4,000	2,000
Total this week	26,625	7,888	53,244	57,871
Previous week	33,343	8,092	70,147	62,676
Year ago	31,390	6,707	59,053	60,052
Two years ago	32,833	7,045	76,300	50,191

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon. April 3	1,651	20	655	4,150
Tues. April 4	1,193	99	49	2,189
Wed. April 5	1,778	47	306	728
Thurs. April 6	693	54	565	2,565
Fri. April 7	433	1	1,015	3,744
Sat. April 8	100	—	100	300
Total this week	5,850	221	2,690	13,878
Previous week	5,054	114	2,973	14,952
Year ago	9,822	613	6,010	22,144
Two years ago	10,663	418	6,836	16,513

\*Including 1,318 cattle, 1,734 calves, 15,882 hogs and 8,510 sheep direct to packers from other points.

†All receipts include directs.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended April 8, 1939.

### CATTLE.

	Week ended April 8.	Prev. week.	Cor. week, 1938.	STEERS, carcass
Chicago	19,534	21,856	20,996	
Kansas City	14,085	13,549	15,419	
Omaha	14,196	12,845	14,445	
East St. Louis	8,159	8,303	7,690	
St. Joseph	8,483	5,889	2,988	
Sioux City	8,075	6,194	6,228	
Wichita <sup>†</sup>	2,982	2,983	4,240	
Fort Worth	6,211	5,211	3,286	
Philadelphia	1,475	1,904	1,817	
Indianapolis	1,201	1,470	1,919	
New York & Jersey City	8,156	9,908	8,524	
Oklahoma City	4,374	3,803	4,731	
Cincinnati	3,052	3,152	2,980	
Denver	3,808	3,444	1,085	
St. Paul	10,932	12,533	11,376	
Milwaukee	3,235	3,947	3,341	
Total	113,075	114,530	115,668	

### HOGS.

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Wichita	Fort Worth	Philadelphia	Indianapolis	New York & Jersey City	Oklahoma City	Cincinnati	Denver	St. Paul	Milwaukee	Total
	62,761	78,535	70,267														323,011
	25,716	29,124	20,342														388,704
	17,362	23,424	17,582														309,756
	48,551	56,162	46,039														
	9,986	10,191	10,540														
	12,488	18,572	12,106														
	4,448	6,114	3,894														
	15,287	18,456	15,088														
	14,167	17,176	5,433														
	42,632	47,833	42,290														
	8,183	8,450	7,453														
	16,485	16,765	15,306														
	3,571	4,678	4,164														
	25,823	36,649	25,215														
	6,107	7,854	8,317														
	Total	323,011	388,704	309,756													

### SHEEP.

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Wichita	Fort Worth	Philadelphia	Indianapolis	New York & Jersey City	Oklahoma City	Cincinnati	Denver	St. Paul	Milwaukee	Total
	42,206	31,850	43,584														219,833
	29,443	33,679	26,529														222,710
	21,416	23,022	21,039														231,414
	8,553	5,745	10,041														
	19,003	19,000	22,380														
	6,825	8,324	10,086														
	4,780	5,168	3,371														
	8,717	12,356	9,805														
	3,353	3,299	3,805														
	2,249	1,218	3,115														
	31,416	57,700	58,161														
	1,257	1,117	1,197														
	2,484	1,433	1,546														
	6,899	8,394	6,669														
	6,500	6,944	6,040														
	1,634	1,171	1,049														
	Total	219,833	222,710	231,414													

\*Cattle and calves.

†Not including directs.

## ST. LOUIS HOGS IN MARCH

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for March, 1939, with comparisons, reported by H. L. Sparks & Co.:

Mar., 1939.	Mar., 1938.	Receipts, head	186,092	Average weight, lbs.	224	219
Top prices:						
Highest	\$8.30	\$9.75				
Lowest	7.10	8.85				
Average cost	7.42	8.99				

## U. S. INSPECTED HOG KILL

At eight points for the week ended April 7:

	Chicago	Kansas City	St. Louis & East St. Louis	N. Y., Newark & J. C.	Omaha	Sioux City	St. Joseph	St. Paul	Total
	62,761	78,535	55,876	42,632	47,833	43,973	10,191	8,637	245,319
	23,716	29,124	18,979	21,416	23,424	23,424	10,191	8,637	300,510
	17,362	23,424	56,162	14,000	19,000	19,000	10,191	8,637	218,222
	48,551	56,162	46,401	42,632	47,833	43,973	10,191	8,637	
	13,362	23,424	13,603	12,488	18,572	8,554	10,191	8,637	
	12,488	23,424	13,603	12,488	18,572	8,554	10,191	8,637	
	10,986	10,191	8,637	10,986	10,191	8,554	10,191	8,637	
	25,823	36,649	22,129	25,823	36,649	22,129	25,823	36,649	
	Total	245,319	300,510	218,222					

## CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first four days this week were 20,390 cattle, 5,490 calves, 31,754 hogs and 28,845 sheep.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

### WESTERN DRESSED MEATS.

NEW YORK. PHILA. BOSTON.

	NEW YORK.	PHILA.	BOSTON.
Week ending April 8, 1939.	9,600 <sup>1/2</sup>	2,472	2,230
Week previous	9,430	2,497	2,455
Same week year ago	9,513	2,536	2,219
Week ending April 8, 1939.	1,576	1,159	2,334
Week previous	1,501	1,325	2,524
Same week year ago	1,012	1,087	2,358
Week ending April 8, 1939.	266	486	30
Week previous	384	420	31
Same week year ago	279	462	4
Week ending April 8, 1939.	12,405 <sup>1/2</sup>	1,588	572
Week previous	15,246	1,701	941
Same week year ago	13,383	2,093	939
Week ending April 8, 1939.	45,175	13,700	13,513
Week previous	32,924	14,531	14,168
Same week year ago	37,897	13,672	13,551
Week ending April 8, 1939.	2,281	273	105
Week previous	1,941	296	105
Same week year ago	1,800	167	20
Week ending April 8, 1939.	13,995	2,710	...
Week previous	15,383	2,556	...
Same week year ago	14,283	2,398	...
Week ending April 8, 1939.	41,970	15,287	...
Week previous	47,078	18,456	...
Same week year ago	45,652	18,863	...
Week ending April 8, 1939.	51,416	8,333	...
Week previous	57,490	3,299	...
Same week year ago	67,844	4,743	...

Country dressed product at New York totaled 6,819 veal, 22 hogs and 5,110 lambs. Previous week 7,210 veal, 700 hogs and 909 lambs in addition to that shown above.

## MARCH LIVESTOCK PRICES COMPARED

March livestock prices at Chicago, as reported by U. S. Dept. of Agriculture:

	SLAUGHTER CATTLE AND VEALERS.		
	MAR. 1939.	FEB. 1939.	MAR. 1938.
Steers—			
Choice	\$12.38	\$11.94	\$9.02
900-1100 lbs.	12.64	12.84	9.12
1100-1300 lbs.	12.64	12.26	9.02
1300-1500 lbs.	12.64	12.26	9.02
Good	10.79	10.42	8.33
900-1100 lbs.	10.82	10.44	8.52
1100-1300 lbs.	10.85	10.32	8.67
1300-1500 lbs.	10.85	10.31	8.80
Medium	9.23	8.76	7.59
1100-1300 lbs.	9.21	8.75	7.90
Common	8.12	7.73	6.98
Steers and Heifers—			
Choice	11.37	11.26	8.93
Good	9.99	9.83	8.06
Heifers—			
Choice	10.86	10.99	8.87
Good	9.87	9.72	8.13
Medium	8.87	8.57	7.41
Common	7.55	7.23	6.69
Cows—All weights—			
Choice	8.27	7.82	6.92
Good	7.45	7.00	6.34
Medium	6.80	6.48	5.88
Common	6.18	5.99	5.43
Low cutter and cutter	5.12	4.94	4.66
Bulls—All weights—			
All weights—	7.25	7.15	6.46
Good	7.15	6.89	6.26
Medium	6.59	6.42	5.58
Cutters and common	6.59	6.42	5.58
Vealers—All weights—			
All weights—	10.80	11.51	9.01
Good	9.95	10.21	8.49
Medium	8.58	8.71	7.20
Common	6.82	7.02	5.78
Calves—250-400 lbs.—			
All weights—	8.50	7.92	7.40
Good	7.25	7.05	6.50
Medium	6.00	6.00	5.90
Common	5.25	5.25	5.20
Lambs—			
Choice <sup>1</sup>	9.40	9.18	8.88
Good & choice	9.12	8.88	8.32
Medium & good	8.38	7.91	7.51
Common	7.13	6.66	6.71
Slaughter Pigs—			
Good and choice	7.19	7.56	8.81
100-140 lbs.	7.19	7.56	8.81
140-180 lbs.	7.73	8.14	9.32
180-200 lbs.	7.50	8.11	9.37
200-220 lbs.	7.80	8.10	9.38
220-250 lbs.	7		

# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

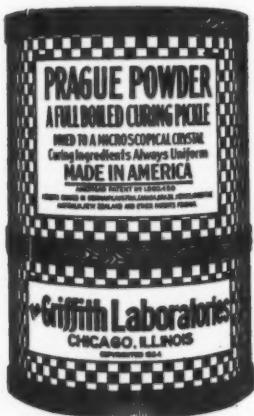
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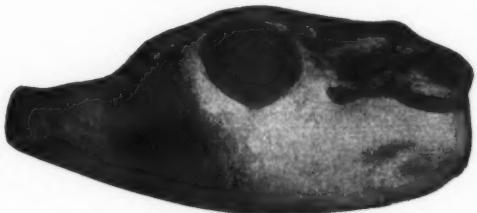
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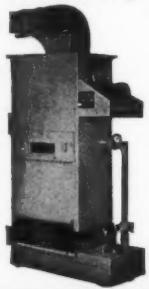
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# UP and DOWN the MEAT TRAIL

## Meat Packing 40 Years Ago

(From The National Provisioner, April 15, 1899.)

Swift & Company completed at Chicago what was said to be the largest hog house in the world. Eight stories high, of fireproof construction and fitted with elevators, it was erected at a cost of \$150,000 to replace the structure destroyed by fire on February 23.

Schwarzschild & Sulzberger Co. was awarded a government contract for 1,500,000 lbs. of frozen beef to be shipped to troops in the Philippines. This was the largest one-shipment fresh meat contract on record, and was to be filled within ten days after the award. The company's bid was 7.69c per pound, the total sum being \$115,350.

The week's receipts of sheep at the Kansas City market were the largest for the year to date.

Wichita plant of the Jacob Dold Packing Co. established a new branch at Ardmore, Okla., in charge of H. B. De Ford, its Oklahoma City facilities alone having proved inadequate to keep up with demand.

Meat extract business of Sir Thomas Lipton in City Road, London, was reported to be a great success, the product meeting with a ready sale in England. Most of the material was said to come from Queensland, Australia.

Alaska Meat Co., Seattle, Wash., was incorporated with a capital of \$150,000 by Frank Waterhouse and W. P. Prichard, Seattle; Charles Richardson, Tacoma, and F. W. Seddon and L. E. Broome of London, England.

A member of the Terminal Market at Philadelphia, Pa., returning from a trip to Cuba, reported that ice was selling in Havana at \$20 per ton, the demand far exceeding the supply.

## Meat Packing 25 Years Ago

(From The National Provisioner, April 18, 1914.)

A bill to permit the Rockefeller Institute to establish an experiment station in New Jersey for research work in connection with developing a remedy for bovine tuberculosis, hog cholera and other animal diseases was vetoed by the governor of New Jersey, halting the plan for the time being. Opposition to the bill was sponsored by anti-vivisectionist groups.

River Plate Fresh Meat Co., Ltd., and James Nelson & Sons, Ltd., the two largest British concerns in the Argentine meat importing trade, were reported to have merged, total capital stock of the new organization reaching \$10,000,000. The firm was ultimately

to become known as the British & Argentine Meat Co.

Jones Cold Store Door Co., Hagerstown, Md., announced that as of September 1, 1914, the corporate name of the firm would become the Jamison Cold Storage Door Co., with no changes in personnel or organization contemplated at that time.

Swift & Company planned erection of a cottonseed oil mill and fertilizer plant at Augusta, Ga.

Memberships in the Chicago Board of Trade sold at \$2,200 net to the buyer.

Firm of Hoehn & Mayer, New York City, founded in 1864, was dissolved by mutual consent of Jacob Hoehn and Max Mayer, Mr. Hoehn continuing the business under firm name of Jacob Hoehn. Mr. Mayer with his son, Benjamin H. Mayer, organized the new firm of Max Mayer & Son.

Gary Packing Co., Chicago, Ill., was incorporated by J. B. Graydon, E. B. Russell and G. C. Gaier with initial capital of \$30,000.

William G. ("Bill") Agar of Des Moines, Ia., one of the best known men in the meat industry, was made general manager of Dunlevy & Bro. Co., Pittsburgh, Pa. Mr. Agar was one of the heads of the Agar Packing Co., Des Moines, and had lately headed the Des Moines Packing Company.

## Chicago News of Today

Oscar G. Mayer, who finds time aside from his duties as president of Oscar Mayer & Co., to serve as president of the Chicago Association of Commerce, recently announced that the association was launching an immediate campaign to raise a fund of \$250,000 to promote Chicago as a vacation center. Members of a steering committee appointed to supervise development of the advertising program include Philip D. Armour; John Holmes, president, Swift & Company, and Mr. Mayer.

W. W. Shoemaker, vice president, Armour and Company, will participate in a round table discussion on April 18 on the topic, "What Is America's Future in the International Market?" The discussion will be staged before a meeting of the Chicago Woman's Club by several prominent Chicago industrial and business leaders.

William E. Borman, representative of Wilder & Co., Chicago leather firm, and vice president of the Chicago Hide & Leather Association, died on April 7 following an emergency appendicitis operation. Mr. Borman, 40 years of age, had been connected with Wilder & Co. for 23 years, and was well known to members of the trade.

E. J. Foertsch, chief engineer for Wilson & Co. at Buenos Aires, Argen-



ON A TRIP THROUGH LOS ANGELES YARDS

During the recent Los Angeles visit of E. A. Cudahy, jr., president of the Cudahy Packing Co., he made a trip through the yards under the guidance of J. A. McNaughton, vice president and general manager of the Los Angeles Union Stock Yards. LEFT TO RIGHT.—Mr. McNaughton, Mr. Cudahy and Charles Roberts, manager of Los Angeles branch of Cudahy Packing Co.

# OLD PLANTATION SEASONINGS

## Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT—NATIONALLY USED  
IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

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### 4 MAPLEINE FORMULAS TO BOOST HAM SALES

PEP UP THE flavor of ham with Mapleine, the flavor-improver supreme, and you'll pep up ham sales.

SUCCESS SECRET. Mapleine, a pure non-maple vegetable flavoring, brings out the sweet nut-like flavor of baked ham. Dissolve 7 pounds sugar in  $\frac{1}{2}$  gallon water. Add  $\frac{1}{2}$  to 1 ounce Mapleine. Brush ham with syrup before cooking.

BARBECUED FRESH HAM. New! Delicious! Fresh ham, barbecued in a Mapleine-seasoned sauce.

Popular for delicatessens and baked meat outlets. Write for tested formula.

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PHILADELPHIA  
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PRODUCTS

HARRY K. LAX, General Manager  
Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

tina, was a Chicago visitor this week.

**W. F. Jacobs**, president, Harlowton Meat Co., Harlowton, Mont., was a Chicago visitor this week.

**Dr. Edward L. Lloyd**, former chief of the market data section of the Bureau of Foreign and Domestic Commerce, is now a member of the staff of the A. C. Nielsen Co., an organization engaging in market research. Dr. Lloyd was at one time professor of marketing at Oklahoma A. & M. college.

**H. Walter Bachman**, veteran packing-house employee, passed away in Chicago on April 4. He was employed by Armour and Company for many years at East St. Louis, Ill., and Ft. Worth, Tex., and by Adolph Gobel, Inc., Brooklyn, N. Y. For the past two years he had been with Miller & Hart at Chicago.

**Death of William H. Fogarty**, vice president of Johns-Manville Sales Corporation, occurred in Evanston hospital on April 9, as the result of a heart ailment. Mr. Fogarty, who was 62 years of age, had spent 27 of his 30 years with Johns-Manville in the company's Chicago office. He was recently transferred from the Chicago district management to his position as assistant vice president

of the sales corporation, at which time he was succeeded by Corydon H. Hall.

**W. H. FOGARTY**

of the sales corporation, at which time he was succeeded by Corydon H. Hall.

### New York News Notes

**Death of Milton Katzenstein**, familiar figure in the fat rendering industry in New York City, occurred on March 30. Mr. Katzenstein, who was 46 years old, was one of the owners of Katzenstein Bros., a rendering firm, and had been connected with the business more than a quarter of a century.

**Arnold van Hessen**, managing director, N. V. Abattoir Products Co., sausage casings firm of Rotterdam, Holland, and Mrs. van Hessen, arrived on the s. s. Aquitania on March 31. After spending a few weeks in New York they will motor West to visit old friends in the meat industry. Mr. van Hessen paid an extended visit here during the winter of 1932-1933, at which time he was president of Van Hessen & Co., Hamburg, Germany. While arrangements have not yet been completed, Mr. van Hessen may remain in this country for several years, in which event he will reside in Los Angeles, Calif. He plans to import sheep casings for sale here and to continue his activities in buying American hog and beef casings for shipment abroad.

After spending considerable time in Spain and France on business, **W. L. Talbot**, casing department, Wilson & Co., returned on the Aquitania on March

### LONG SERVICE TO THE FOOD FIELD

Long service to the meat and other food trades through his contribution to better hotel management and better food in hotels is the record of **John Willy**, veteran publisher of Hotel Monthly, who was honored at a luncheon recently celebrating his 80th birthday. Mr. Willy is widely known among meat men serving the hotel trade.



Seated second from the left, he is here shown surrounded by some of his intimates in the publishing field and his hotel men hosts. On his right is **Paul I. Aldrich**, publisher of THE NATIONAL PROVISIONER; on his left, **E. C. Hole**, publisher of American Lumberman; and at the far right, **E. T. Clissold**, publisher of Baker's Helper. The luncheon was held at the Bismarck Hotel in Chicago, with **Karl** and **Otto K. Eitel** among the hosts.

31, and after visiting a few days in New York, left for headquarters at Chicago.

**F. W. Quinn**, sausage casing department, Kingan & Co., Indianapolis, Ind., was a visitor to New York for several days during the past week.

**C. A. Dwyer**, beef department, Wilson & Co., Chicago, was a visitor in New York last week.

Baked Polish ham and other meat products will be among delicacies served at the Polish Restaurant, to be operated in connection with the Polish Pavilion at the New York World's Fair. The attraction will feature facilities for open-air dining on a spacious terrace, in the spirit of Warsaw sidewalk cafes, a modernistic dining room and a Polish tavern accommodating 75 guests. The unique building housing these facilities was designed by a famous Warsaw artist-architect commissioned by DAL, Inc., representing the meat packers of Poland.

### Countrywide News Notes

**Arthur T. Danahy**, president, Danahy Packing Co., Buffalo, N. Y.; **Raymond G. Danahy**, vice president, and **S. Edgar Danahy**, secretary and traffic manager of the firm, were on hand to greet more than 200 local meat dealers and members of their families who attended the annual inspection of the plant on April 3. Arthur Danahy reported that the company slaughters each week between 1,500 and 2,000 hogs, 225 cattle, 400 calves and 300 lambs.

Miami Beach, Fla., and Nassau were among the points visited during an Easter vacation trip by **George Peet**, founder of the G. M. Peet Packing Co., Chesaning, Mich., and **Harley D. Peet**, president of the firm.

Recent promotions at the Sioux Falls, S. Dak., plant of John Morrell & Co. include placing of **Robert Lowe** in charge of by-products department sales; transfer of **Sam Payne** to the Savory Foods division, where he will head butter and cheese sales; and promotion of **Mitchell Wear** to assistant office manager.

**E. S. Waterbury**, general manager, Armour and Company, Omaha, Neb., is retiring at the end of April after 43 years of continuous service in the packing industry. He was head of the provision department of Morris & Co. and was recognized as an authority of the provision markets. He also had charge of hog buying for the company. When Morris was taken over by Armour and Company he

became an executive in the provision department of Armour at Chicago, and later went to Omaha as general manager, where he has been for some years. "After 43 years of continuous service," says Ed, "it is going to be quite a novelty for Mrs. Waterbury and me to be bosses of our own time. We will spend a few months being gypsies, as we are going to get in the car and go when and where we please."

Death of **James J. Mullaney**, dry sausage sales representative for Armour and Company, occurred on March 31 while Mr. Mullaney was visiting the Hazleton, Pa., branch of the firm. He was formerly manager of the Binghamton, N. Y., and Jermyn, Pa., branches of Armour and Company, and credit manager at Scranton, Pa.

**H. H. Twedell**, former abattoir superintendent for Geo. A. Hormel & Co. at Austin, Minn., is now handling a car route operation for the company in Peoria, Ill., where he also plans to develop a project of his own. **Oscar Holleque** has replaced Mr. Twedell as abattoir superintendent.

**J. A. Stroud** has assumed his new duties as branch house manager for Wilson & Co. at Savannah, Ga.

Wilmington Dressed Beef Co. has been chartered to deal in livestock at Wilmington, Del. Applicants for the charter were **Sydney Hoffman**, **Abraham Hoffman** and **Francis A. Reardon**.

# RECENT PATENTS

## New Devices Relating to Meat and Allied Industries on Which U.S. Patents Have Been Granted

**Method of Defrosting Meat.**—George A. Hormel, Los Angeles, Calif., assignor to Geo. A. Hormel & Co., Austin, Minn. Method of defrosting meat which comprises immersing the pieces of meat in a body of hot water at a charging station, propelling the water to cause it to flow as a stream through and among the pieces of meat and move them progressively, etc. Granted September 27, 1938. No. 2,130,237.

**Carcass Treatment Means.**—Leon L. Cadwell, Chicago, Ill., assignor to Industrial Patents Corp., Chicago. In a device for the treatment of animal carcasses, means for securing the neck and foreshanks in relatively retracted position comprising a substantially T-shaped three-point hook member. Granted December 13, 1938. No. 2,140,150.

**Meat Treating Method.**—Harry H. McKee, Chicago, Ill., assignor to Swift and Co., Chicago. Method consists of quickly chilling a fresh carcass portion to such a degree that the exterior part is more or less frozen while the inner part remains relatively unfrozen, then tempering the carcass portion by letting it stand at a higher temperature for a brief period, etc. Granted December 13, 1938. No. 2,140,162.

**Meat Cooking Method.**—Harry H. McKee, Chicago, Ill., assignor to Industrial Patents Corp., Chicago. Method comprises placing meat in a container under pressure, cover of container being positioned below the sides thereof and provided with a space between the cover and sides whereby juices may rise above cover, subjecting meat to action of heat, smoke and steam, etc. Granted December 13, 1938. No. 2,140,163.

**Treatment of Sausages.**—Rex W. Reeve, Palos Park, Ill., assignor to Industrial Patents Corp., Chicago.—Method of tendering casings on sausages which comprises mechanically partially rupturing the tissue of the casing membrane by treatment with an expansible fluid. Granted December 13, 1938. No. 2,140,166.

**Apparatus for Refrigeration.**—Mikhail T. Zarotschenzeff, Rochester, N. Y., assignor by mesne assignments to Z Pack Corp., Jersey City, N. J. In a refrigerating apparatus including a chamber, a carrier movable into said chamber and having a series of shelves supporting food products, and means on said carrier for discharging refrigerating media to contact the food products carried thereon substantially on all surfaces

thereof. Granted September 27, 1938. No. 2,131,131.

**Meat Cutter.**—Charles W. Dieckmann, Chicago, Ill. Cutter for a meat grinder comprising a spider having a hub adapted to be driven by and mounted on a shaft, flared heads fixed on and projecting from one face of the spider, formed of a stamped plate of metal and comprising an integral hub and a series of radial arms, etc. Granted September 27, 1938. No. 2,131,429.

**Sausage-Linking Machine.**—Louis A. Molin, Chicago, Ill., assignor to Visking Corp., Chicago. Sausage linking machine including a pair of spaced conveying rollers adapted to support a stuffed sausage casing therebetween, means for driving one of rollers with a step-by-step movement to feed casing to stationary linking mechanism, said mechanism including a flexible loop-forming strip surrounding casing between said rollers, etc. Granted October 18, 1938. No. 2,133,463.

**Means for Shaping and Smoking Meats.**—Robt. W. Mitchell, Allentown, Pa. Device for smoking dried beef, including a body having a bottom, opposed side walls and an end wall all formed of open-work material, and a pressing member having an angular end portion pivotally engaged with one end of the bottom of the body and a lever extending through one end wall of the body and pivotally engaged with the adjacent extremity of the pressing member, the lever having a suspension hook at its outer end and being curved in its length whereby to cause the inward movement of the pressing member under the weight of the material contained within the body when said body is in a suspended condition. Granted October 18, 1938. No. 2,133,667.

**Process of Aging and Pickling Meat.**—Chas. C. Guthrie and Wm. S. McEllroy, Pittsburgh, Pa. Method of hot aging meat which comprises subjecting it to a temperature between about 110 degs. F. and 140 degs. F. under undemidified conditions and maintaining the same at such temperatures for necessary length of time; also, heating a pickling solution to a temperature between about 110 degs. F. and 140 degs. F. and immersing meat in said solution for necessary period of time to develop desired properties. Granted November 1, 1938. No. 2,135,334.

**Sausage and Method of Preparing Same.**—Lillian M. Kern, Portland, Me., assignor, by mesne assignments, to Sidney H. Rabinowitz, Brookline, Mass. As an article of manufacture, a sausage of the weiner or frankfurter type with a cellulose casing having a rupturing perforation therein formed after the sausage has been smoked and cooked. Granted November 8, 1938. No. 2,136,106.

**Meat-Slitting Machine.**—Joseph P. Spang, Quincy, Mass. Meat-supporting plate for a meat-slitting machine presenting on one side a smooth non-perforated face free from projections and adapted to have a free sliding movement over a supporting member of the

slitting machine thereby to carry a slice of meat beneath the knives; other side of plate constituting a meat-supporting surface, etc. Granted March 7, 1939. No. 2,149,407.

**Meat-Slitting Machine.**—Joseph P. Spang, Quincy, Mass.—Meat-slitting machine comprising a set of knives, a rocking platform beneath the knives swingable from a position in which one end is elevated to a reverse position in which the other end is elevated, a meat-supporting turntable movable on the platform from its elevated end to its lower end by which a slice of meat is carried beneath the knives, and means to turn the turntable by its initial movement away from one end of the platform. Granted March 7, 1939. No. 2,149,638.

**Food Chopper.**—Hans E. A. Rable, Philadelphia, Pa., assignor to Enterprise Mfg. Co., Philadelphia. Food chopper comprising base, motor on base, grinder casing supported by standard on base, scroll in said casing and having a polygonally tipped shank freely extending through an opening in the standard-confronting wall of the casing, etc. Granted November 29, 1938. No. 2,138,203.

**Apparatus for Preparing Food Products.**—Frank W. Trabold, Detroit, Mich. A mold device for preparing frankfurters and the like, comprising a metallic plate member with at least one elongated depression in the form of a channel having grill work bottom and side walls and adapted to receive a casing substantially filled with meat products, said channel having jaw members at spaced intervals, etc. Granted November 29, 1938. No. 2,138,260.

**Method of Cooking Meats.**—Harry H. McKee, Chicago, Ill., assignor to Industrial Patents Corp., Chicago. Method of treating hams which comprises subjecting the ham simultaneously to action of heat and smoke in a saturated atmosphere, the temperature being maintained at 190 deg. to 195 deg. F. until inside temperature of ham reaches approximately 125 deg. F., the temperature being then reduced to from 160 to 165 deg. F. and maintained at this point until ham is thoroughly cooked. Granted November 22, 1938. No. 2,137,898.

**Portable Stock Holder.**—William D. Haigh, Coulterville, Calif. Stock holder comprising open frame adapted to be disposed in a stock chute in vertical position, pair of articulated holding bar units extending between opposite members of the frame in spaced relation, etc. Granted February 28, 1939. No. 2,148,551.

**Sausage Patty Machine.**—Bernard J. Sadoff, Buenos Aires, Argentina, assignor to Industrial Patents Corp., Chicago, Ill. An attachment for a sausage patty forming machine of the type having a forming horn comprising a shelf, including a paper platform opposite forming horn, and a receiving platform between and below said paper platform and said forming horn. Granted November 22, 1938. No. 2,137,901.

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on April 13, 1939.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice <sup>1</sup> :				
400-500 lbs.	\$17.00@18.50		\$17.50@18.50	
500-600 lbs.	17.00@18.50		17.50@18.50	18.50@19.50
600-700 lbs.	17.00@18.50	17.50@18.50	17.50@18.50	18.50@19.50
700-800 lbs.	17.00@18.50	17.50@18.50	17.50@18.50	
STEERS, Good <sup>1</sup> :				
400-500 lbs.	15.00@17.00		15.50@17.50	
500-600 lbs.	15.00@17.00		15.50@17.50	16.50@18.50
600-700 lbs.	15.00@17.00	15.50@17.50	15.50@17.50	16.50@18.50
700-800 lbs.	15.00@17.00	15.50@17.50	15.50@17.50	
STEERS, Medium <sup>1</sup> :				
400-600 lbs.	14.00@15.00		14.50@15.50	15.00@16.50
600-700 lbs.	14.00@15.00	14.50@15.50	14.50@15.50	15.00@16.50
STEERS, Common (plain) <sup>1</sup> :				
400-600 lbs.	13.50@14.00	13.50@14.50	13.50@14.50	
COWS (all weights):				
Choice				
Good	12.50@13.00	12.50@13.50	12.50@13.00	13.00@13.50
Medium	12.00@12.50	12.00@12.50	12.00@12.50	12.00@13.00
Common (plain)	11.50@12.00	11.50@12.00	11.50@12.00	11.00@12.00
Fresh Veal and Calf:				
VEAL (all weights): <sup>2</sup>				
Choice	14.50@16.00	16.00@17.00	15.50@17.00	16.00@17.00
Good	13.00@14.50	14.00@16.00	13.50@15.50	15.00@16.00
Medium	11.50@13.00	12.00@14.00	11.50@13.50	13.00@13.00
Common (plain)	10.00@11.50	11.00@12.00	10.00@11.50	12.00@13.00
CALF (all weights): <sup>2</sup>				
Choice	12.50@13.50		12.50@14.50	
Good	11.50@12.50		11.50@12.50	
Medium	11.00@11.50		11.00@11.50	
Fresh Lamb and Mutton:				
LAMB, Choice:				
38 lbs. down	18.00@19.00	19.00@20.00	19.00@20.00	20.00@21.00
39-45 lbs.	17.00@18.00	18.00@19.00	18.00@19.00	19.00@20.00
46-55 lbs.	16.00@17.00	17.00@18.00	17.00@18.00	18.00@19.00
LAMB, Good:				
38 lbs. down	17.00@18.00	18.00@19.00	18.00@19.00	19.00@19.50
39-45 lbs.	16.00@17.00	17.00@18.00	17.00@18.00	18.00@19.00
46-55 lbs.	15.00@16.00	16.00@17.00	16.00@17.00	17.50@18.50
LAMB, Medium:				
All weights	15.00@16.00	16.00@17.00	16.00@18.00	17.00@18.00
LAMB, Common (plain):				
All weights	14.00@15.00	15.00@16.50	15.00@16.00	
MUTTON (Ewe) 70 lbs. down:				
Good	10.00@11.00	11.00@12.00	11.50@12.50	
Medium	9.00@10.00	10.00@11.00	10.50@11.50	
Common (plain)	8.00@9.00	9.00@10.00	9.50@10.50	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	17.00@18.00	18.00@18.50	17.50@18.00	17.00@18.00
10-12 lbs.	17.00@18.00	17.50@18.50	17.50@18.00	17.00@18.00
12-15 lbs.	16.00@17.00	16.50@17.50	16.50@17.00	16.00@17.00
16-22 lbs.	14.00@15.00	15.00@16.00	15.00@15.50	14.50@15.50
SHOULDERS, Skinned N. Y. Style:				
8-12 lbs.	12.50@13.00		13.50@14.50	13.50@14.50
PICNICS:				
6-8 lbs.	10.50@11.00	13.00@13.50		
BUTTS, Boston Style:				
4-8 lbs.	14.50@15.50		15.50@17.00	15.00@16.50
SPARE RIBS:				
Half Sheets	11.00@12.00			
TRIMMINGS:				
Regular	9.00@9.50			

<sup>1</sup> Includes heifer 300-400 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup> "Skin on" at New York and Chicago. <sup>3</sup> Includes sides at Boston and Philadelphia.

## CHAIN STORE SALES

Sales of Safeway Stores, Inc., for the four weeks ended March 18 were \$28,661,363, an increase of 3.5 per cent over the \$27,678,052 figure recorded for the corresponding period of 1938. Cumulative sales for the 12 weeks ended March 18 amounted to \$82,176,458, an advance of 0.6 per cent over last year's corresponding figure of \$81,665,557.

Union Premier Food Stores, Inc., announce sales for the four weeks ended March 25 of \$1,785,809, an increase of 36.3 per cent over the \$1,309,936 re-

ported for the like period of 1938. Sales for the 12 weeks ended March 25 aggregated \$5,090,077, which was 30.2 per cent above sales of \$3,909,087 recorded for the corresponding period last year by the company.

Sales of Kroger Grocery & Baking Co. for the four weeks ended March 25 were \$18,406,477, an increase of 1 per cent over the corresponding figure of \$18,161,669 reported for the period last year. Cumulative sales for the first three periods of 1939 totaled \$53,603,217. This was 1 per cent below 1938 figures for the same period.



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4. Results in great savings from minimized shrink.
5. No tangled, burst or broken sausage.
6. Applies color and cooks sausage at same time.
7. There's a model to fit your space requirement.

The JOURDAN Process Cooker's automatic percolating system accomplishes truly remarkable results. The circulating action renders every sausage clean, attractive and uniform! The JOURDAN Cooker is suited exactly to modern sausage cooking needs . . . write for full particulars today!

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Western Office:  
3223 San Leandro St., Oakland, Calif.

# Chicago Market Prices

## WHOLESALE FRESH MEATS

Carcass Beef		Week ended	Cor. week
		Apr. 12, 1939.	1938.
Prime native steers—			
400-600	19 1/2 @ 20	15 1/2 @ 16	
600-900	19 1/2 @ 20	15 1/2 @ 16	
800-1000	20 @ 20 1/2	15 1/2 @ 16	
Good native steers—			
400-600	16 1/2 @ 17	14 @ 15	
600-800	16 @ 17	14 @ 15	
800-1000	16 1/2 @ 17	14 @ 15	
Medium steers—			
400-600	14 1/2 @ 15	13 1/2 @ 14	
600-800	14 1/2 @ 15	13 1/2 @ 14	
800-1000	14 1/2 @ 16	13 1/2 @ 14	
Heifers, good, 400-600	16 @ 17	13 1/2 @ 14 1/2	
Cows, 400-600	12 @ 13 1/2	11 @ 13	
Hind quarters, choice	6 @ 21 1/2	6 @ 21 1/2	
Fore quarters, choice	6 @ 15 1/2	6 @ 11	

## Beef Cuts

Steer loins, prime, unquoted	63 1/2
Steer loins, No. 1	62 1/2
Steer loins, No. 2	62 1/2
Steer short loins, prime, unquoted	63 1/2
Steer short loins, No. 1	62 1/2
Steer short loins, No. 2	62 1/2
Steer loin ends (chops)	62 1/2
Steer loin ends, No. 2	62 1/2
Cow loins	61 1/2
Cow short loins	61 1/2
Cow loin ends (hips)	61 1/2
Steer ribs, prime, unquoted	62 1/2
Steer ribs, No. 1	62 1/2
Steer ribs, No. 2	62 1/2
Cow ribs	62 1/2
Cow ribs, No. 3	62 1/2
Steer rounds, prime, unquoted	62 1/2
Steer rounds, No. 1	62 1/2
Steer rounds, No. 2	62 1/2
Steer chuck, prime, unquoted	62 1/2
Steer chuck, No. 1	62 1/2
Steer chuck, No. 2	62 1/2
Cow rounds	62 1/2
Cow chuck	62 1/2
Cow plate	62 1/2
Medium plates	62 1/2
Briskets, No. 1	62 1/2
Steer navel ends	62 1/2
Cow navel ends	62 1/2
Fore shanks	62 1/2
Hind shanks	62 1/2
Strip loins, No. 1 bns.	62 1/2
Steer loins, No. 2	62 1/2
Steer butts, No. 1	62 1/2
Steer butts, No. 2	62 1/2
Beef tenderloins, No. 1	62 1/2
Beef tenderloins, No. 2	62 1/2
Rump butts	62 1/2
Flank steaks	62 1/2
Shoulder chops	62 1/2
Hanging tenderloins	62 1/2
Insides, green, 66 1/2 lbs.	62 1/2
Outsides, green, 56 1/2 lbs.	62 1/2
Knuckles, green, 56 1/2 lbs.	62 1/2

## Beef Products

Brains (per lb.)	62 1/2
Hearts	62 1/2
Tongues	62 1/2
Stomach	62 1/2
Ox-tail, per lb.	62 1/2
Fresh tripe, plain	62 1/2
Fresh tripe, H. C.	62 1/2
Livers	62 1/2
Kidneys, per lb.	62 1/2

## Veal

Choice carcass	62 1/2	15 @ 16
Good carcass	62 1/2	13 @ 14
Good saddles	62 1/2	19 @ 20
Good racks	62 1/2	13 @ 14
Medium racks	62 1/2	10 @ 11

## Veal Products

Brains, each	62 1/2	62 1/2
Sweetbreads	62 1/2	62 1/2
Calf livers	62 1/2	62 1/2

## Lamb

Choice lambs	62 1/2	62 1/2
Medium lambs	62 1/2	62 1/2
Choice saddles	62 1/2	62 1/2
Medium saddles	62 1/2	62 1/2
Choice fore	62 1/2	62 1/2
Medium fore	62 1/2	62 1/2
Lamb fries, per lb.	62 1/2	62 1/2
Lamb tongues, per lb.	62 1/2	62 1/2
Lamb kidneys, per lb.	62 1/2	62 1/2

## Mutton

Heavy sheep	62 1/2	62 1/2
Light sheep	62 1/2	62 1/2
Heavy saddles	62 1/2	62 1/2
Light saddles	62 1/2	62 1/2
Heavy fore	62 1/2	62 1/2
Light fore	62 1/2	62 1/2
Heavy legs	62 1/2	62 1/2
Light legs	62 1/2	62 1/2
Mutton loins	62 1/2	62 1/2
Mutton stew	62 1/2	62 1/2
Sheep tongues, per lb.	62 1/2	62 1/2
Sheep heads, each	62 1/2	62 1/2

## Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	62 1/2	62 1/2
Picnics	62 1/2	62 1/2
Skinned shoulders	62 1/2	62 1/2
Tenderloins	62 1/2	62 1/2
Spare ribs	62 1/2	62 1/2
Back fat	62 1/2	62 1/2
Boston butts	62 1/2	62 1/2
Butt rolls, 2@4	62 1/2	62 1/2
Hocks	62 1/2	62 1/2
Tails	62 1/2	62 1/2
Neck bones	62 1/2	62 1/2
Slip bones	62 1/2	62 1/2
Blade bones	62 1/2	62 1/2
Pigs' feet	62 1/2	62 1/2
Kidneys, per lb.	62 1/2	62 1/2
Livers	62 1/2	62 1/2
Brains	62 1/2	62 1/2
Snouts	62 1/2	62 1/2
Heads	62 1/2	62 1/2
Chitterlings	62 1/2	62 1/2

## DRY SALT MEATS

Clear bellies, 14@16 lbs.	62 1/2	62 1/2
Clear bellies, 25@30 lbs.	62 1/2	62 1/2
Rib backs, 10@12 lbs.	62 1/2	62 1/2
Fat backs, 14@16 lbs.	62 1/2	62 1/2
Regular plates	62 1/2	62 1/2
Jowl butts	62 1/2	62 1/2

## WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	21	21
Fancy skd. hams, 14@16 lbs., parchment paper	22	23
Standard reg. hams, 14@16 lbs., plain	20	21
Fancy reg. hams, 14@16 lbs., plain	15 @ 16 1/2	15 @ 16 1/2
Picnics, 4@8 lbs., short shank, plain	15 @ 16 1/2	15 @ 16 1/2
Picnics, 4@8 lbs., long shank, plain	14 1/2 @ 15	14 1/2 @ 15
Fancy bacon, 6@8 lbs., parchment paper	21 1/2 @ 22	21 1/2 @ 22
Standard bacon, 6@8 lbs., plain	18 1/2 @ 19 1/2	18 1/2 @ 19 1/2
Not beef sets, smoked		
Insides, 8@10 lbs.	35	36
Outside, 5@6 lbs.	33 1/2 @ 34 1/2	33 1/2 @ 34 1/2
Knuckles, 5@9 lbs.	32	33
Cooked hams, choice, skin on, fatted	35	36
Cooked hams, choice, skinless, fatted	36	37
Cooked picnics, skin on, fatted	27 1/2	28 1/2
Cooked picnics, skinned, fatted	28 1/2	29 1/2

## BARRELED PORK AND BEEF

Clear fat back pork:		
70 pieces	\$12.00	
80-100 pieces	11.75	
100-125 pieces	11.50	
Bean pork	16.00	
Brisket pork	20.00	
Clear plate pork, 25-35 pieces	13.00	
Plate beef	23.00	
Extra plate beef	24.00	

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$14.50	
Lamb tongue, short cut, 200-lb. bbl.	65.00	
Regular tripe, 200-lb. bbl.	16.00	
Honeycomb tripe, 200-lb. bbl.	22.50	
Pocket honeycomb tripe, 200-lb. bbl.	26.00	

## SAUSAGE MATERIALS

(Packed basis.)		
Regular pork trimmings	62 1/2	
Special lean pork trimmings 85%	62 1/2	
Extra lean pork trimmings 95%	62 1/2	
Pork cheek meat (trimmed)	62 1/2	
Pork hearts	62 1/2	
Pork livers	62 1/2	
Native boneless bull meat (heavy)	62 1/2	
Shank meat	62 1/2	
Boneless shanks	62 1/2	
Beef trimmings	62 1/2	
Beef cheeks (trimmed)	62 1/2	
Dressed canners, 350 lbs. and up.	62 1/2	
Dressed cutter cows, 400 lbs. and up.	62 1/2	
Dr. bologna bulls, 600 lbs. and up.	62 1/2	
Port tongue, canner trim, S. P.	62 1/2	

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. cartons	62 1/2	
Country style sausage, 6@14 lbs. link	62 1/2	
Country style sausage, fresh in bulk	62 1/2	
Country style sausage, smoked	62 1/2	
Frankfurters, in sheep casings	62 1/2	
Frankfurters, in hog casings	62 1/2	
Bologna in beef bungs, choice	62 1/2	
Bologna in beef middles, choice	62 1/2	
Liver sausage in beef rounds	62 1/2	
Liver sausage in hog bungs	62 1/2	
Stewed liver sausage in hog bungs	62 1/2	
Head cheese	62 1/2	
New England luncheon specialty	62 1/2	
Minced luncheon specialty, choice	62 1/2	
Tongue sausage	62 1/2	
Blood sausage	62 1/2	
Souse	62 1/2	
Polish sausage	62 1/2	

## DRY SAUSAGE

Cervelat, choice, in hog bungs	62 1/2	
Thuringer cervelat	62 1/2	
Holsteiner	62 1/2	
B. C. salami, choice	62 1/2	
Milano salami, choice in hog bungs	62 1/2	
B. C. salami, new condition	62 1/2	
Frisses, choice, in hog middles	62 1/2	
Genoa style salami, choice	62 1/2	
Pepperoni	62 1/2	
Mortadella, new condition	62 1/2	
Capicola	62 1/2	
Italian style hams	62 1/2	
Virginia hams	62 1/2	

## LARD

Prime steam, cash, Bd. Trade	62 1/2	
Prime steam, loose, Bd. Trade	62 1/2	
Refined lard, tierces, f.o.b. Chicago	62 1/2	
Kettle rend., tierces, f.o.b. Chicago	62 1/2	
Lenf, kettle rendered, tierces	62 1/2	
Fatty, tierces, f.o.b. Chicago	62 1/2	
Neutral, tierces, f.o.b. Chicago	62 1/2	
Shortening, tierces, c.a.f.	62 1/2	

## OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	62 1/2	



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## Chicago Markets

(Continued from page 44.)

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chicago, w/has stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Saltpeper, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rfd. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 90 basis, f.o.b. New Orleans.....	@2.90
Second sugar, 90 basis.....	None
Standard gran., f.o.b. shippers (2%).....	@4.50
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.10
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.00
Dextrose, in car lots, per cwt. (in cotton bags).....	@3.64
Paper bags.....	@3.59

### SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

#### Beef casings:

Domestic rounds, 180 pack.....	@16
Dried rounds, 140 pack.....	@27
Export rounds, wide.....	@40
Export rounds, medium.....	@24
Export rounds, narrow.....	@35
No. 1 weansards.....	@65
No. 2 weansards.....	@68
No. 1 bungs.....	@12
No. 2 bungs.....	@08
Middles, regular.....	@38
Middles, select, wide, 2@2½ in. ....	@45
Middles, select, extra wide, 2½ in. and over.....	@65

#### Dried bladders:

12-15 in. wide, flat.....	.65
10-12 in. wide, flat.....	.50
8-10 in. wide, flat.....	.35
6-8 in. wide, flat.....	.25

#### Hog casings:

Narrow, per 100 yds.....	2.10
Narrow, special, per 100 yds.....	1.90
Medium, regular.....	1.35
English, medium.....	1.15
Extra, per 100 yds.....	1.00
Extra, wide, per 100 yds.....	.70
Export bungs.....	.20
Large prime bungs.....	.15
Medium prime bungs.....	.08
Small prime bungs.....	.04
Middles, per set.....	.16
Stomachs.....	.09

### SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.	Per lb.	Per lb.
Alspice, Prime.....	17½	18½		
Reasited.....	18	19½		
Chili Pepper.....	..	19½		
Chili Powder.....	..	19		
Cloves, Amboyna.....	27	31		
Madagascar.....	18	21		
Zanzibar.....	20	22		
Ginger, Jamaica.....	14	15		
African.....	7½	9½		
Mace, Fancy Bands.....	60	65		
East India.....	53	58		
E. I. & W. I. Blend.....	..	51		
Mustard Flour, Fancy.....	..	22½		
No. 1.....	15	25		
Nutmeg, Fancy Bands.....	..	21		
East India.....	21	21		
I. W. Blend.....	..	16½		
Paprika, Extra Fancy, Spanish.....	49	49		
Paprika, Fancy, Hungarian.....	36	36		
Paprika, Spanish Type.....	33	33		
Poppy Seed, Red Pepper.....	26½	26½		
Pimlico (220-lb. bbls.).....	27½	27½		
Pepper, Cayenne.....	26	26		
Red Pepper, No. 1.....	19	19		
Pepper, Black Aleppy.....	9	9½		
Black Lampong.....	5½	7		
Black Melillery.....	9½	10½		
White Java Muntok.....	9½	11½		
White Singapore.....	8	11		
White Packers.....	..	10½		

### SEEDS AND HERBS

	Ground.	Whole.	Sausage.
Caraway Seed.....	10	12	
Celery Seed, French.....	17	20	
Comino Seed.....	11½	14	
Coriander Morocco Bleached.....	8	..	
Coriander Morocco Natural No. 1.....	6½	8½	
Mustard Seed, Dutch Yellow.....	9½	12½	
American.....	7½	10	
Marjoram, French.....	20	23	
Oregano.....	13½	16	
Sage, Dalmatian, Fancy.....	8½	10½	
Dalmatian No. 1.....	7½	9½	

# New York Market Prices

### FANCY MEATS

Fresh steer tongues, untrimmed.....	16c	per pound
Fresh steer tongues, l. c. trimmed.....	28c	per pound
Sweetbreads, beef.....	70c	per pound
Sweetbreads, veal.....	12c	per pound
Bone kidneys.....	2c	each
Mutton kidneys.....	28c	per pound
Livers, beef.....	14c	per pound
Oxtails.....	30c	per pound
Beef hanging tenders.....	12c	per pair
Lamb fries.....	12c	per pair

### BUTCHERS' FAT

Shop Fat.....	\$1.50	per cwt.
Breast Fat.....	2.25	per cwt.
Edible Suet.....	3.25	per cwt.
Inedible Suet.....	2.75	per cwt.

### GREEN CALFSKINS

5-9 9½-12½ 12½-14 14-18 18 up	
Prime No. 1 veals.....	18
2.10	2.25
2.30	2.45
Prime No. 2 veals.....	14
1.90	2.05
2.10	2.15
Buttermilk No. 1.....	12
1.80	1.95
Buttermilk No. 2.....	11
1.65	1.85
Branded gruby.....	7
.80	1.00
Number 3.....	7
.80	1.00

### BONES AND HOOFs

Per ton del'd basis.	
Round shins, heavy.....	\$62.50
light.....	55.00
Flat shins, heavy.....	52.50
light.....	47.50
Hoofs, white.....	75.00
black and white striped.....	40.00

### PRODUCE MARKETS

BUTTER.	
Chicago.....	@22½
New York.....	@23½

Creamery (92 score).....	@22½	@23½
Creamery (90-91 score).....	@21½	@23½
Creamery firsts (88-89).....	@21½	@23½

### Eggs

Extra firsts.....	18½	18½
Firsts, fresh.....	16	16
Standards.....	18½	18½

### LIVE POULTRY

Fowls.....	9	17½
Sick.....	20	22
Fryers.....	17	17½
Broilers.....	15	21
Caponas.....	18	24
Stags.....	14	14
Old Roosters.....	11½	12
Ducks.....	12	16
Geese.....	10	14
Turkeys.....	15	22

### DRESSED POULTRY

Chickens, 17-24, frozen.....	22½	22½
Chickens, 25-47, frozen.....	18½	21½
Chickens, 48/up, frozen.....	22½	25½
Fowls, 31-47, frozen.....	17½	18½
48-59, frozen.....	18½	21
60 and up, frozen.....	10½	20½
Turkeys, Northern, frozen.....	19	21
Young turkeys, frozen.....	28½	28½
Young hens, boxes, frozen.....	30	31

### BUTTER AT FIVE MARKETS

Wholesale prices 92 score April 1 to 7:	
1. 3. 4. 5. 6. 7.	
Chicago... 22½ 22½ 22½ 21½ 21 21	
New York... 23½ 23½ 23 22½ 22 22	
Boston... 23½ 23½ 23½ 23½ 22½ 22½	
Philadelphia... 23½ 23½ 23½ 23½ 22½ 22½	
San Francisco... 26 26 24½ 24½ 24 24	

Wholesale prices carlots—fresh centralized—90 score at Chicago:	
House... 22½ 22½ 22½ 21½ 21 21	
Track... 22½ 22½ 22½ 21½ 21 21	
Receipts of butter by cities (lb.—Gross Wt.):	
This week. Last week. Since January 1—	
Chicago... 3,270,688 3,286,700 66,544,630 52,657,774	
New York... 3,718,440 3,802,395 66,263,810 66,355,737	
Boston... 1,017,323 1,028,530 19,044,872 20,956,155	
Philadelphia... 1,542,876 1,128,371 19,123,250 19,688,907	

Total 9,549,329 9,246,005 173,576,562 159,658,573	
In Out On hand Same day	
Apr. 6. Apr. 6. Apr. 7. Last year.	
Chicago... 13,376 285,619 31,350,405 3,494,622	
New York... 63,562 483,110 32,380,222 1,818,889	
Boston... 3,680 56,630 56,784 170,965	
Philadelphia... 65,050 1,740 450,056 993,38	



We  
Solicit

Carload  
Shipments

Genuine Tenderized Ham  
Gem Hams • Nuggets • Rollettes  
Tenderized Canned Ham  
De Luxe Bacon Sausage Products  
**THE Tobin PACKING CO., INC.**  
FORT DODGE, IOWA



Main Office and Packing Plant  
Austin, Minnesota

## C. A. BURNETTE CO.

Union Stock Yards Chicago, Ill.

Dressed Hogs  
Dressed Beef

Boneless Beef Cuts • Sausage Material



Liberty  
Bell Brand  
Hams—Bacon—Sausages—Lard—Scrapple  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

## Wilmington Provision Company

**TOWER BRAND MEATS**  
Slaughterers of Cattle, Hogs,  
Lambs and Calves

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

## HONEY BRAND

Hams - Bacon  
Dried Beef

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Original West  
Virginia Cured Ham  
Ready to Serve

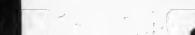
## HYGRADE'S

Frankfurters in  
Natural Casings

## HYGRADE'S

Beef - Veal  
Lamb - Pork

**CONSULT US BEFORE  
YOU BUY OR  
SELL**



*Domestic and Foreign  
Connections  
Invited!*

## HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

## Superior Packing Co.

Price Quality Service



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St. Paul

**DRESSED BEEF**

**BONELESS BEEF and VEAL**

Carlots

Barrel Lots

## HUNTER PACKING COMPANY

East St. Louis, Illinois

STRAIGHT AND MIXED CARS OF BEEF AND PROVISIONS

NEW YORK  
OFFICE

410 W. 14th Street



Representatives:  
William G. Joyce  
Boston, Mass.

F. C. Rogers, Inc.  
Philadelphia, Pa.

# Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Men Wanted

### Salesman Wanted

for all pork products, acquainted with Detroit trade, to represent Chicago packinghouse. Good experience and references. W-544, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Live Stock Buyer

Wanted, live stock buyer, age 35 or under, familiar with purchasing all types of live stock, especially hogs; capable of buying direct from farmers and entirely familiar with sorting and grading. Midwest packer killing 4000 hogs, 4000 cattle weekly. Give experience, references, salary expected. W-534, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Position Wanted

### Sausagemaker

Five years' experience as foreman; also 8 years' packinghouse office experience. Can make full domestic line. Fully understand costs. Anxious to make permanent connection. Now located in Chicago but will consider any location with opportunity for advancement. Age 31, married. References. W-540, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Working Sausage Foreman

Experienced, reliable sausagemaker and all-around man in sausage department wishes steady position with reliable house. Produce high-grade and standard sausage of any kind, also meat loaves. Will increase profits with minimum production cost. Sober, steady, not afraid of work. References. W-541, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausage Foreman

First-class sausage foreman with thorough practical experience on all kinds of sausage, seeks connection. Age 42, married, sober and reliable. Have worked as sausage foreman for many years. Can handle men and build up your sausage trade. Results guaranteed. Pennsylvania, New Jersey or New York preferred. W-542, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### General Packinghouse Supt.

Position wanted by general packinghouse superintendent. Can handle labor efficiently and operate plant with minimum cost. Experience in every operation. Will show results in producing quality products. Excellent references. Married. Will go anywhere. W-543, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausage Foreman

First-class sausagemaker wishes to connect with packinghouse as foreman. Long years of experience with ability to figure costs and handle help successfully. Willing to go anywhere in United States or Canada. W-545, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Packinghouse Supt.

Thoroughly experienced packinghouse superintendent seeks connection with packer who needs the services of well-qualified man with 20 years' practical experience in all departments and all operations. Both large and small plant experience. Excellent references. An interview will be mutually advantageous. W-523, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Position Wanted

### Strengthen Your Management!

All-around packinghouse experience has qualified me to be invaluable to a packer wishing to strengthen his management. Experienced in all departments from live stock buying to plant assembly and production, sales distribution, rail stock and small stock, large and small plants. Married. Will go anywhere in U. S. Best references. W-529, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

## Business Opportunities

### Building for Lease

New building, 10,000 sq. ft., in heart of Bronx. Fully equipped, furnished with refrigeration, light and heat. Railroad siding. Ideal location for a freezing and distributing plant, for deliveries to Greater New York, Long Island, and Westchester County. Lawrence Fox, 99 Hudson St., New York City. Walker 5-5424.

### Meat Packing Plant

For sale, meat packing plant established many years. Fully equipped. Write or see H. E. Lowery, Receiver, 2700 Dwenger Ave., Ft. Wayne, Ind.

### Packing Plant

For sale, modern fire-proof packing plant, fully equipped. Established trade. Capacity 2,000 hogs and 300 cattle per week. United States government inspection. Ample live stock supply within radius of fifty miles located to serve all important West Virginia points. Easy terms. F-518, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sales Outlet Available

Want to make connection with some packing company to supply on consignment a full line of beef, lamb, pork, sausage, specialties, lard, compound, cooking oils, canned meats, including canned dog food. We have an ideal plant centrally located on a railroad siding. Can operate immediately with ten salesmen, credit executive, seven refrigerated trucks. Can also supply surrounding towns. Buffalo Packing Co., Inc., 8 Winston Road, Buffalo, N. Y. Ben Barrows, President and Treasurer.

## Equipment Wanted

### Hydraulic Lard Press

Wanted to buy, hydraulic lard press, with or without motor, capacity for 250-gallon kettle. Must be in good condition. Give full particulars and price. W-538, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment for Sale

### Sausage Equipment

For sale, complete sausage manufacturing equipment in A-1 condition. F-546, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

### Guaranteed Good Rebuilt Equip.

2—500-ton Hydraulic Curb Presses; 2—Meat Mixers; Sausage Stuffers; Silent Cutters; Grinders; Albright-Nell 2 1/4" x 5' Jacketed Cooker; 3—Anderson No. 1 Oil Expellers with 15-H.P. AC motors; Bone Crushers; Dopp Scrapple Kettles; 2—4' x 9' Mechanical Mfg. Co. Lard Boils; 2—Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; 1—No. 1 CV M. & M. Hog; 3—Bartlett & Snow Jacketed Rendering Kettles, 6' and 10' dia.; Meat choppers.

Send for Consolidated News listing hundreds of other values in: Cutters; Melters; Rendering Tanks; Kettles; Grinders; Cookers; Hydraulic Presses; Pumps; etc. We buy and sell from a single item to a complete Plant.

CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row, New York City

### Miscellaneous Used Equipment

1 No. 166 Enterprise Grinder complete with 10-h.p. motor and hand-compensator starter	\$300.00
1 No. 38 Buffalo Silent Cutter all complete and direct-connected to 15-h.p. motor	300.00
1 200-pound Randall Stuffer	150.00
1 200-pound Boss Dump Mixer complete with 3-h.p. motor	125.00
1 4-ft. inside diameter x 7-ft. long Jordan Inedible Cooker constructed for internal pressure, complete with 10-h.p. geared-head motor, magnetic switch and push-button starter, practically new	750.00

All completely overhauled and repainted.  
R. E. JORDAN & COMPANY  
415-417 W. Camden St. Baltimore, Md.

### Miscellaneous Used Equipment

No. 156 Enterprise Grinder, 2-h.p. Motor	\$100.00
No. 156 Enterprise Grinder Pulley	65.00
100-lb. Electric Mixer	90.00
50-lb. Randall Stuffer (complete, motor and comp.)	115.00
No. 27 Buffalo Silent Cutter, motor attached	125.00
7 1/2-h.p. motor	30.00
50-lb. Hand Cracking Press	20.00

Ham and loaf boilers, steam cooker, bacon trees, ham pumps, exhaust fans, etc. Priced right.  
CHAS. ABRAMS  
1422 S. 5th St. Philadelphia, Penna.  
Telephone: Howard 2609

**WATCH THIS PAGE FOR OPPORTUNITIES**

For Better Manufactured  
MEAT PRODUCTS  
"include"  
  
**DAIRYLEA**  
**DRIED SKIM MILK**  
Available in  
Northeastern Territory only  
DAIRYMEN'S LEAGUE CO-OP. ASSN. INC.  
11 WEST 42nd ST., NEW YORK, N. Y.

**THE CUDAHY PACKING CO.**  
PRODUCERS, IMPORTERS AND EXPORTERS OF  
**Sausage Casings**  
221 NORTH LA SALLE STREET CHICAGO, U. S. A.

**To Sell Your Hog Casings  
in Great Britain**

communicate with  
**STOKES & DALTON, LTD.**  
Leeds 9 ENGLAND

**PATENT CASING COMPANY**

Manufacturers of  
**PATENT SEWED CASINGS**  
MADE UNDER SOL MAY METHODS

617-23 West 24th Place Chicago, Illinois

**GEO. H. JACKLE**

*Broker*

Offerings Wanted of:  
Tallow, Blood, Bones, Cracklings, Hoofs  
405 Lexington Ave. New York City

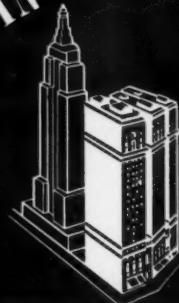
THE  
**CASING HOUSE**  
**BERTH. LEVI & CO., INC.**  
ESTABLISHED 1842

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LONDON  
WELLINGTON

**IN NEW YORK**



"A  
GREAT  
HOTEL"

LARGE ROOMS, NEWLY  
FURNISHED & DECORATED  
SINGLE from \$3. DOUBLE \$4.50  
TWO POPULAR PRICED  
RESTAURANTS

1 BLOCK FROM PENN. STATION  
B. & O. Motor Coaches stop at our door.

**HOTEL McALPIN**

BROADWAY AT 34th ST., NEW YORK  
Under KNOTT Mgt. John J. Woellie, Mgr.



**GRINDER PLATES  
AND KNIVES**

TRADE MARK

C. D. Reversible Plates, O. K. Knives with changeable blades and C. D. TRIUMPH Knives with changeable blades are used throughout the meat packing and sausage manufacturing field. C. D. equipment lasts longer, works better; plates will not crack, break or chip at cutting edges. Write the "Old Timer," Chas. W. Dieckmann, for complete details and prices of C. D. and O. K. knives, plates, sausage linking gauges, stock feed worms, studs, etc.

**THE SPECIALTY MFRS. SALES CO.**  
2021 Grace Street Chicago, Illinois

**Use NEVERFAIL**

"The Man You Know"

**THE PERFECT CURE**  
for making the  
best in Sausage,  
Hams and Bacon

Canadian Sales Office: 159 Bay St., Toronto



**H. J. MAYER & SONS CO.**

6819-27 S. Ashland Avenue, Chicago, Illinois

CANADIAN PLANT: WINDSOR, ONTARIO

# Advertisers

IN THIS ISSUE OF THE NATIONAL PROVISIONER

If these companies didn't have an interest in your success, they wouldn't be listed here. First they make constant efforts to create the finest possible equipment, supplies and services. Then this interest is evidenced when they announce and keep reminding

you in their advertising of what they have developed that will help you operate more efficiently, produce better merchandise and sell more readily. It's decidedly to your advantage to watch the advertising of these concerns.



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# FAST—SIMPLE—MECHANICAL PERFECTION



## ANCO BACON PRESS No. 800

Numerous ANCO Bacon Presses, now in operation thruout the United States, testify to their correct design and construction. 7 to 8 slabs of bacon (skinned or with the skin on) are easily pressed per minute. Slabs of bacon are squared up and made uniform all over—thin ones are made thicker—too thick ones are made thinner—any desired width may be produced.

The control levers assure absolute safety to the operator—all parts are readily accessible and easily cleaned.

The ANCO Bacon Press will make profits for your Bacon Department. Let an ANCO Sales Engineer tell you more about it.

## THE ALLBRIGHT-NELL CO. 5323 S. WESTERN BLVD., CHICAGO, ILLINOIS

117 LIBERTY ST.  
NEW YORK, N.Y.

832 FIRST NATIONAL BANK BLDG.  
HOUSTON, TEXAS

111 SUTTER STREET  
SAN FRANCISCO, CALIF.

These are the reasons why you make more money with **CIRCLE U**

### COMPLETE LINE

The Circle U line of dry sausage includes types and varieties to meet the preference of every taste and nationality.

### ESTABLISHED REPUTATION

Circle U Dry Sausage is a quality product, nationally known for its ability to meet the demands of the most discriminating trade.

### AMPLE PROFIT MARGIN

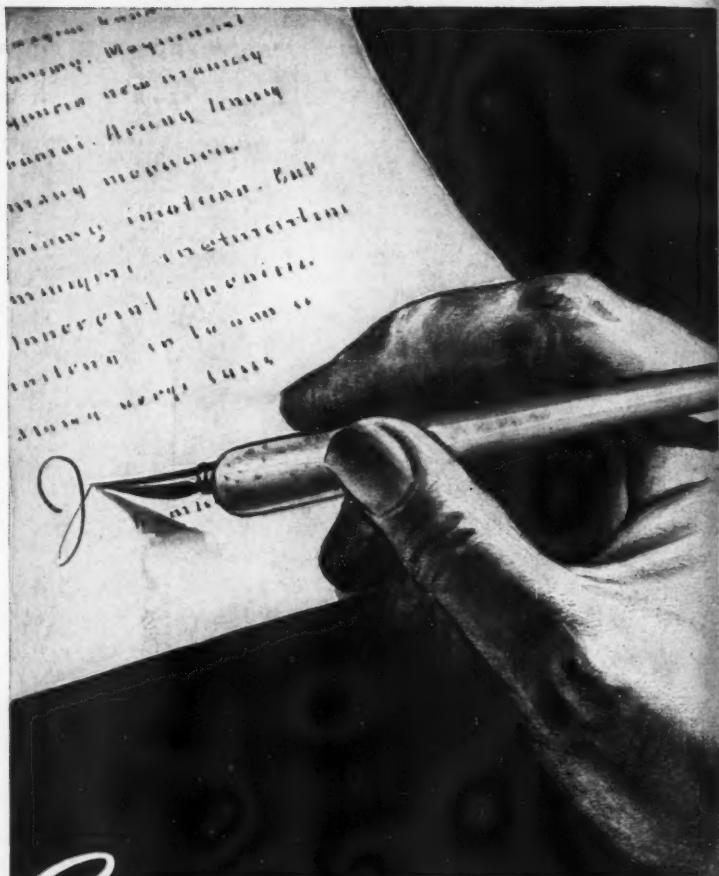
Your cost of Circle U Dry Sausage is low enough (quality considered) to provide ample margin for profit.

### PROVED QUALITY

Circle U Dry Sausage is made by dry sausage specialists... men who know how a product should be made to sell consistently at a profit.

### MADE BY A COMPANY CATERING TO MEAT PACKERS AND JOBBERS

You can buy Circle U Dry Sausage with confidence. We specialize in catering to meat packers and jobbers.



## Sign up with Circle U

FOR BETTER DRY SAUSAGE PROFITS AND BETTER SALES ON ALL YOUR PRODUCTS!

When you add the Circle U Line of Dry Sausage to your regular products, you provide not only opportunities for profit, but an opportunity to do a better selling job on your regular line by concentrating purchases.

Circle U Dry Sausage is a quality product, made of finest meats and choicest spices. It is a quality product that will meet with the approval of the most discriminating trade. And it can be sold at a price that will enable you to compete successfully with any dry sausage in its class. Get the details today!

**OMAHA PACKING COMPANY**  
CHICAGO

u

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for  
your

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will  
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pete  
tails

NY